



Glass of Champagne & canapes on arrival
4 Courses £105 per person Served from 9pm

STARTERS

Italian burrata & fig salad
shaved fennel, blood orange, pomegranate molasses

Seared king scallops,
truffled cauliflower, morcella sausage, cyder jelly

Confit goose, smoked ham hock & rabbit terrine
mulled spiced fig relish, pickled quail egg

MAINS

Candied beetroot & shallot tart tatin,
whipped goats' cheese, pickled walnut & treviso

28-day aged fillet of beef, fondant potato,
Cavolo Nero, roscoff onion, Madeira jus

Wild halibut loin
confit new potato, lobster tempura, Veronique sauce

DESSERTS

Belgian chocolate assiette
salted caramel, honeycomb ice cream

Vanilla & buttermilk pannacotta, raisin & pine nuts
Granny Smith sorbet

Whiskey, walnut & brown butter tart
whipped mascarpone & chestnut honey

NEW YEARS EVE 2023

NIBBLES

Prawn & seaweed crackers with smoked cods' roe / 5
Tempura gherkins with chili mayo / 4
Garlic & herb focaccia & Tuscan olive oil, aged balsamic / 5
Nocellera olives / 4

4th course

Trio of British cheeses
Wild thyme honey, membrillo, chutney
biscuits & grapes

SIDES

Chunky chips/4
Chunky chips with truffle & parmesan/5
Italian house salad, salted ricotta/5
Seasonal winter greens, toasted almonds & chili/4.5
Roast new potatoes & pesto butter/4