

New Year's Eve Menu

Canapés

Chorizo madeleines with olive tapenade

Mulled wine-cured scallops, tonka beans, mayonnaise (GF)

Beetroot mousseline, pickled beetroot tartare (GF) (VE)

Henners Brut East Sussex, NV, England

Bread

Freshly baked bread with clementine & pomegranate butter (GFa) (VEa)

Starters

Cabbage dumplings with wild rice and shiitake mushroom risotto, crispy shallots, wasabi & mango cream cheese mousse (GFa) (VE)

Beef & oyster mushroom tartare, Dijon mustard mayonnaise, crispy quail egg, ciabatta crostini, crispy gherkins (GFa)

Domaine de la Motte Chablis, 2023, France

Intermediate

Pear & pecan risotto (GF) (VEa)

Fish Course

Cured tuna & monkfish wrapped in seaweed, leek & baby spinach velouté, poached leeks & broad beans, pickled radishes (GF)

Lentil & wild mushroom aubergine roll, leek & baby spinach velouté, poached leeks and broad beans, pickled radishes (GF) (VE)

Heaphy Pinot Gris, 2023, New Zealand

Main Course

Derbyshire beef fillet, red onion, blueberry & port sauce, Duchess truffled potato, sautéed asparagus & baby heritage carrots (GF)

Le Petit Trianon Saint-Emilion Grand Cru, 2020, France

Artichoke & jackfruit pithivier, blueberry & port sauce, Duchess truffled potato, sautéed asparagus & baby heritage carrots (GFa) (VE)

Pre-dessert

Clementine mousse, kiwi & lime gel

Dessert

Baked Alaska (V)

Coconut ice cream, vanilla sponge, Italian meringue, Grand Marnier

Cappuccino chocolate mousse (GF) (VEa)

Maison Ginestet Classique Sauternes, Bordeaux, France

Selection of cheeses

Artisan biscuits, honeyed-walnuts, grapes, celery sticks,
quince chutney (GFa) (V) **£10 supplement**

Tea and coffee

Artisan coffee or speciality teas with handmade petit fours **£6 supplement**

£150 per person

£135 per person when booked before 1st December

Wine flight £75 per person

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.