

New Years Eve Tasting Menu

Canapés

Home cured salmon, creme fraiche (GF)

Venison tartare, egg yolk purée (GF)

Henness Brut NV | East Sussex, England or Henness Blancs de Blancs | East Sussex, England

Bread and whipped flavoured butter (GFa) (VEa)

Starter

Confit duck leg ravioli, mushroom, sage beurre blanc

Tabali Pedregosa Viognier | Chile, 2023 or Heaphy Pino Gris | Nelson, New Zealand

Intermediate

Waldorf salad (GF) (V)

Fish

Turbot, celeriac, smoked mussel, sea herbs, langoustine bisque (GF)

Nuovo Quadro Gavi di Gavi | Piemonte, Italy, 2024 or

Clay Shannon Chardonnay | California, USA

Main

Beef fillet, pommes Anna, cauliflower, brisket bonbon, red wine jus (GF)

Tabali Pedregosa Gran Reserva Carmenère | Valle del Cacha, Chile or

Mi Lugar Rioja Vino de Quel | Rioja, Spain

Pre-dessert

Lemon posset, sea buckthorn, caramelised white chocolate crumb (GF)

Dessert

After eight dark chocolate, mint, tonka bean (GF)

Cascinone Palazzina Moscato d'Asti | Piemonte, Italy or

Maison Ginestet Classique Sauternes | Bourdeaux, France

Optional cheese course - £8 supplement

Baron bigod cheesecake, black garlic, walnut, pear (GFa)

Sandeman 10 year Tawny Port (£8) or Sandeman 20 year Tawny Port (£15)

Petit fours

Chef's daily selection of delicate, handcrafted sweet bites (GFa) (VEa)

£155 per person

£55 Select wine flight or £75 Signature wine flight

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.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet.

Plant-based New Years Eve Tasting Menu

Canapés

Soy-marinated tomato, tomato & basil salsa, tomato consomme (GF) (VE)
Beetroot tartare, feuille de brick cone, smoked cream cheese mousse (GF) (VE)
Henners Brut NV | East Sussex, England or Henners Blancs de Blancs | East Sussex, England

Bread and whipped flavoured butter (GFa) (VEa)

Starter

Mushroom, butternut squash tartlet, black garlic, salsa verde (GF) (VE)
Tabali Pedregosa Viognier | Chile, 2023 or Heaphy Pino Gris | Nelson, New Zealand

Intermediate

Waldorf salad (GF) (VE)

Second intermediate

Pan-fried gnocchi, cauliflower, hazelnut, sage emulsion (GF) (VE)
Nuovo Quadro Gavi di Gavi | Piemonte, Italy, 2024 or Clay Shannon Chardonnay | California, USA

Main

Celeriac spinach tofu & squash Wellington, potato fondant,
charred tenderstem, chive cream sauce (GF) (VE)
*Tabali Pedregoso Gran Reserva Carmenère | Valle del Cacha, Chile or
Mi Lugar Rioja Vino de Quel | Rioja, Spain*

Pre-dessert

Lemon posset, sea buckthorn, dark chocolate crumb (GF) (VE)

Dessert

Dark chocolate mousse, mint (GF) (VE)
*Cascinone Palazzina Moscato d'Asti | Piemonte, Italy or
Maison Ginestet Classique Sauternes | Bordeaux, France*

Optional cheese course - £8 supplement

Feta & walnut cheesecake, pear (GFa)
Kardos Tokaji Aszu 5 Puttonyos Butella Reserva - £14.50

Petit fours

Chef's daily selection of delicate, handcrafted sweet bites (GFa) (VEa)

£155 per person

£55 Select wine flight or £75 Signature wine flight

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