

# 28-50

BY NIGHT



## New Year's Eve Menu

**5 courses, a bottle of champagne for 2, live Jazz  
£195 per person**

### Amuse bouche

Pickled mushrooms and truffle tartlet

### Starters

Scallops Tartare

*Granny smith, celeriac, beetroot gel and lemon balm*

Lomo Iberico

*Fig, smoked onion puree, toasted hazelnut*

Roasted Beetroot

*Pickled kohlrabi, Coconut yoghurt, dukkah*

### Mains

Duck Breast

*Roasted plum, kohlrabi, blackberry duck jus*

Halibut

*Confit fennel, braised shallot, saffron cream*

Wild Mushroom Risotto

*Chesnut, pearl onion, roasted ceps*

### Cheese

*24 month aged comte cheese, candied walnut, chutney, oat cracker*

### Desserts

Spiced poached pear

*Praline diplomate, meringue*

Chocolate Mousse

*Clementine, Chocolate Crumb*

Vanilla rice pudding

*Roasted apple, pistachio, caramel sauce*

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.  
Allergens information available upon request

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

