

# 28-50

BY NIGHT



## New Year's Eve Menu

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

### Amuse bouche

*Caramelised celeriac & toasted buckwheat tart*

### Starters

#### Scallops

*Pickled kohlrabi, bisque & melba toast*

#### Beef Tartare

*Jerusalem artichoke crisp & béarnaise*

#### Heritage Beetroot

*Honey and lemon vinaigrette, Ossau Iraty cheese & pine kernels*

**(Vegan option available)**

### Mains

#### Beef Fillet

*Fondant potato, parsnip purée, short rib and savoy cabbage parcel & red wine jus*

#### Dover Sole

*Wilted spinach, lightly curried mussels & saffron cream*

#### Oyster Mushroom & Celeriac Terrine (VG)

*Roasted quince, enoki tempura & cep broth*

### Cheese

*24 month aged comté, honey and fig chutney & oat cracker*

### Desserts

#### Chocolate Crèmeux

*Chocolate sponge, blackberry diplomat & caramelised hazelnuts*

#### Lemon Meringue Pie

*Pine nut ice cream*

#### Apple, Pear & Blackberry Crumble

*Vanilla ice cream & warm custard*

**(V)** Vegetarian. **(VG)** Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



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