



New Year's Eve Tasting Menu

Selection of Homemade Bread
Salted & truffled butter



Set Mushroom Consommé
Pickled celeriac, roasted yeast, winter truffle



Scottish Highland Venison Tartare
Smoked egg yolk, pickled shimeji mushroom, puffed wild rice

or

Yellowfin Tuna Tartare
Avocado, radish, sesame, lotus crisps



Langoustine & Salmon Raviolo
Champagne velouté, chive, langoustine oil



Pan Roasted Fillet of Hereford Beef
Mashed potato, creamed cabbage, smoked onion, red wine jus

or

Stone Bass
Lobster, spiced carrot, fennel, bisque





Champagne Sorbet
Passion fruit curd



70% Guanaja Chocolate Parfait
Clementine, cardamom

or

Brown Butter Frangipane Pear Tartlet
Candied walnut ice cream



Selection of Fine Leaf Teas, Coffee & Petit Fours



Please also see our Vegetarian New Year's Eve Tasting Menu. We are delighted to provide plant based alternatives for each course and can cater to any specific dietary requirements.

Executive Chef: Daniel Putz

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.