



NEW YEAR'S EVE MENU

Welcome Glass of Fizz

Chef's Amuse Bouche

Confit Cod Loin, Parsley, Chorizo, Red Pepper Mousse

Braised Beef Cheek Ravioli, Bone Marrow Sauce, Parmesan

Panko Winter Squash, Pickled Carrots, Katsu Curry Cream, Rice Tuille (v)

Fillet of Sea Bass, Duchess Potatoes, Charred Tender Stem, Clam Velouté

Lamb Loin, Truffle Dauphinoise, Parsnip Purée & Crisps, Mint Jus

Pearl Couscous, Cauliflower, Roasted Red Peppers, Green Harissa, Almond (v)

Pre-Dessert

Grapefruit Souffle, White Chocolate Ganache, Pink Prosecco (v)

Paris Brest, Lemon Mousseline & Gel, Hazelnut Gelato

Dark Chocolate Mousse, Passion Fruit, Chocolate Feuillatine (v)

Selection of West Country Cheese, Quince Jelly, Homemade Crackers, Grapes (v)

Petit Fours

£110 per person

Includes Welcome Fizz, Dinner & Music by Nina Garcia until Midnight

(v) vegetarian