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New Year Evening Menu

£175 per person

Please note, the menu is subject to change

Canapes

Suffolk lamb tartlet

Oscietra caviar, shiso, almond financier

Chapter I

Langoustine
Bisque cream, salted gooseberries, granny smith

Chapter II

Halibut
Butter-poached halibut, black truffle, hazelnut, clementine

Chapter III

Fillet
Hereford beef fillet, white miso béarnaise, truffled potato terrine

Chapter IV

Citrus Tartare
Negroni sorbet, citrus tartare, crystalised pecans

Chapter V

Chocolate Marquise
Valrhona chocolate marquise, yuzu, honeycomb, sesame

Petite Fours

Passion fruit pâte de fruit

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000Kcal a day. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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