

# New Year's Eve Menu

Glass of Pierre Mignon champagne or cocktail of choice on arrival

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## *Amuse Bouche*

Truffled cauliflower soup served with brown butter  
brioche or wild farmed sourdough

## *First course*

Plant based goats cheese rolled in onion ash,  
roast beetroot, charred radicchio (pb)

Fillet of beef carpaccio, bone marrow  
mayonnaise, black truffle

King prawn cocktail

## *Second course*

Celeriac wellington, umami jus, creamed spinach (pb)

Aged Beef fillet, pont neuf, red wine jus

Halibut, champagne veloute, sea  
vegetable, chive oil, trout roe

## *Third course*

Chilli & rum roasted pineapple, whipped coconut cream (pb)

Chocolate marquis, hazelnut praline cream

Lemon meringue pie, raspberry sorbet

## *Petit fours*

Champagne truffles (pb)



**£90 per person or  
£60 for all bookings before 7pm**