

New Year's Eve

£150 PER PERSON

STARTER

Duck and Pistachio Roulette, Spiced Pear, Fig Chutney, Sourdough
Beetroot Cured Salmon, Pickled Beets, Apple, Horseradish
Wild Mushrooms on Toast, Pickled Mushroom, Black Garlic, Shallot, Truffle Oil

SORBET

Kir Royale

MAIN COURSE

Beef Fillet, Potato and Thyme Terrine, Braised Leek, Carrot, Horseradish Emulsion
Monkfish, Thai Curry, Jasmine Rice, Bok Choy, Mussels, Pickled Chilli
Soy and Sesame Glazed Tofu, Tender Stem, Crispy Kale, Chilli, Hoisin Emulsion

DESSERT

Rum Pineapple, Sponge, White Chocolate, Lime Sorbet, Macadamia
Chocolate Mousse, Almond Sponge, Almond Praline, Fig Jelly
Flexible Ganache, Rum Gel, Brownie, Coconut Soil, Chocolate Ice Cream

TO FINISH

Thompson's Tea or Bewley's Coffee, served with Petit Fours

Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts

