

**New Year's Eve**  
**Wednesday 31<sup>st</sup> December 2025**

**Carrot & Ginger Soup (V)**

Crispy Croutons

**Gravadlax**

Chilli, Cucumber, Capers, Crème Fraiche

**Balsamic Tomato & Pesto Tart**

Hummus, Herb Salad

**Scallops**

Parma Ham, Pea Purée, Cherry Tomato, Parsley Foam

**Pigeon**

Goats Cheese, Grapes, Cauliflower, Onion

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**Champagne Sorbet**

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**Sirloin Steak**

Potato Pavé, Beetroot Purée, Asparagus, Baby Carrots, Cherry Tomatoes, Glazed Shallots, Veal Jus

**Sea Bass**

Fennel Confit, Carrots, French Beans, Celery Purée, Tomato Salsa

**Confit Duck Leg**

Pommes Anna, Banana Shallots, Prunes, Pak Choi, Blanched Tomatoes

**Pork Fillet**

Mashed Potatoes, Pork Belly, Date Purée, Broccoli, Baby Leek, Butternut Squash, Brussels Sprouts,  
Rich Gravy

**Ravioli (V)**

Four Cheeses, Spinach, Cherry Tomato, Tomato Sauce

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**Champagne Poached Pear**

Raspberry Foam, Citrus Caviar

**Golden Pavlova**

Roasted Pineapple, Passion Fruit, Yuzu Cream

**Chestnut Millefeuille (N)**

Cranberry Gel, Dark Chocolate Chantilly, Truffle Honey Glaze, Chocolate Crackle Crystals

**Coconut Rice Pudding Brûlée**

Mango Gel, Gold Pearl Raisins, Lime Zest

**Selection of English & Continental Cheese**

Grapes, Celery, Savoury Biscuits

**Coffee / Tea & Petit Fours**

**£99.50 per person, including VAT**

A discretionary 12% service charge will be added to your final bill.

. Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. (V) denotes dishes suitable for **Vegetarian Dishes**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.