

New Year's Eve Menus

OPT FOR THE A LA CARTE OR THE TASTING MENUS. SCROLL DOWN FOR TASTING MENUS.
PLEASE LET US KNOW WHEN BOOKING WHICH MENU YOU WOULD LIKE (A LA CARTE OR TASTING) AND NOTE THAT
TABLES OPTING FOR THE A LA CARTE WILL BE REQUIRED BACK WITHIN TWO HOURS.
DEPOSITS WILL BE REQUIRED AND WE WILL CONTACT YOU FOR THIS ONCE YOU HAVE MADE YOUR RESERVATION



New Year's Eve A La Carte

Amuse bouche

Cream of leeks, potato salad, crispy leeks

or

Seared hand dived scallops, avocado puree, bacon, apple, horseradish snow

or

Venison tartare, salsify, truffle, pickled mushrooms |

Fillet of Aberdeen Angus beef, smoked potato puree, black cabbage, sausage roll

or

Roast fillet of cod, saffron braised potatoes, langoustine, cockles, bisque

or

Pithivier of wild mushrooms, leeks, roasted root vegetables, horseradish velouté

Bitter chocolate torte, passion fruit jelly, dark chocolate sorbet

or

Star anise crème brulee, pear sorbet, vanilla sable

or

Selection of British cheeses, saffron honey, chutney, breads

Coffee and home-made fudge

£50

Tables will be required back within two hours with this menu. A deposit of £20 per person will be required.

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



New Year's Eve Tasting Menu

Cream of leeks, potato salad

Seared hand dived scallops, avocado puree, bacon, apple, horseradish snow

Venison tartare, salsify, truffle, pickled mushrooms

Fillet of Aberdeen Angus beef, smoked potato puree, black cabbage, sausage roll

or

Roast fillet of cod, saffron braised potatoes, langoustine, cockles, bisque

Chilled green apple soup, pear sorbet

Bitter chocolate torte, passion fruit jelly, dark chocolate sorbet

Selection of British cheese, chutney, toast

or

Home-made chocolate fudge

Tasting menu £80

Accompanying wine flight available

A deposit of £30 per person will be required

A discretionary 12 per cent service charge will be added to your bill



New Year's Eve Vegetarian Tasting Menu

Cream of leeks, potato salad, crispy leeks

Salad of artichoke, salsify, potato and black truffle

Beetroot risotto, pickled fennel

Pithivier of wild mushrooms, leeks, roasted root vegetables, horseradish velouté

Chilled green apple soup, pear sorbet

Bitter chocolate torte, passion fruit jelly, dark chocolate sorbet

Selection of British cheese, chutney, toast
or
Home-made chocolate fudge

Tasting menu £75

Accompanying wine flight available

A deposit of £30 per person will be required

A discretionary 12 per cent service charge will be added to your bill