



NEW YEAR'S EVE MENU

Eight course menu £375 per person

Canapés

Wild duck, partridge and foie gras 'en croûte'

Roast west coast Scottish langoustines,
winter citrus, sea vegetable butter

Grilled Galician octopus,
salad of winter Italian leaves

Denbighshire silka venison 'Wellington',
roast winter vegetables, chestnuts, prune and Armagnac sauce
OR
Fillet of Scottish grass fed beef, delica pumpkin, burrata, truffle jus

Vacherin Mont d'Or,
Mesclun salad with winter black truffles

Warm 70% Honduran chocolate cake,
griottine cherries, Jersey milk ice cream

Canelé, salted caramel, pâte de fruit

Champagne toast at midnight