

NEW YEARS EVE MENU

6-COURSE MEAL

ADULT £160 | CHILDREN £80

Glass of Champagne on arrival and at midnight

Organically reared foie gras and confit duck terrine, Madeira jelly, quince, toasted brioche

Roasted Orkney scallop, cep puree, parmesan & truffle veloute, nori powder

Lake District heritage beef fillet, roscoff onion, horseradish, girolles, red wine sauce

Truffle brie de meaux, spiced port gel, apple and walnut salad, golden raisins

Valhrona chocolate mousse, confit orange, cocoa nib tulle, caramelised orange sorbet

Selection of Petit fours

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

A 12.5% discretionary service charge will be added to your bill.