



# NEW YEARS EVE GALA MENU

Welcome to the most elegant & glamorous evenings of them all; our New Years Eve gala!  
Indulge in delicious canapés, a refreshing cocktail and live entertainment, entering the new year in style.

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## STARTERS

BLACK TRUFFLE POLENTA  
*Onion Ash, Parmesan Crumb,  
Parsley Mayo*

## STARTER

PUMPKIN & SAGE  
TORTELLINI  
*Pumpkin Velouté, Brown Butter,  
Berkswell, Pumpkin Seeds*

## FISH COURSE

NATIVE LOBSTER &  
DEVON CRAB TIAN  
*Avocado, Radish,  
Buddha's Hand, Shisho*

## MAIN COURSE

DRY AGED BLACK  
ANGUS BEEF CANNON  
*Potato Pave, Rosana Onion,  
Black Garlic, Bbq Carrot,  
Tarragon Oil*

SCOTTISH HALIBUT  
*Coco Beans, Caramelised Cauliflower,  
Confit Leeks, Caviar &  
Champagne Sauce, Seaweed Cracker*

LEEK & CÈPE MUSHROOM  
CANNELLONI  
*Jerusalem Artichokes,  
Berkswell Veloute, Crispy Onions,  
Nasturtium*

## DESSERTS

LEMON AND  
BLUEBERRY SHOT  
*Lemon Curd, Blueberry Jelly,  
Blueberries, Oat & Honey  
Crumble*

## NYE DESSERT

VALRHONA  
CHOCOLATE & RASPBERRY  
LUXURY SPHERE  
*70% Dark Chocolate Mousse  
with a Raspberry Gel Centre,  
Chocolate Sauce,  
Candied Cacao Nibs, Pistachios,  
Raspberry Sorbet*

£140 PER PERSON

*Please see separate menu for any dietary requirements*