



NEW YEAR'S EVE GALA

Step into the new year in style. Join us for a reception drink upon arrival, before sitting down to an exquisite four-course gala dinner. Dance and sing the night away with live entertainment throughout the evening and our resident DJ performing until late.

ENTREE

AMUSE BOUCHE

STARTERS

CURED CORNISH MONKFISH CEVICH <i>Avocado, Arbol Salsa, Pickled Fennel, Wild Fennel Pollen</i> F	WILD VENISON CARPACCIO <i>Green Peppercorn Mayo, Blackberries, Pickled Shallots, Sourdough Shards, Crispy Parmesan, House Dressing</i> Mk, Mu, E, G*	COQUILLE SAINT-JACQUES <i>Berkswell, Winter Truffle, Popping Candy</i> Mo, Mk	PIED BLEU MUSHROOMS TORTELLINI (V) <i>Jerusalem Artichoke Purée, Crispy Sage, Beurre Noisette, Pecorino, Nutmeg</i> G, E, Mk
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MAIN COURSE

ESSEX GRASS FED LAMB LOIN <i>Potato Mille-Feuille, Pickled Beetroot, Cavolo Nero, Onion Espuma, Antiboise Sauce</i> Ce, Mk	28 DAYS DRY AGED BLACK ANGUS BEEF WELLINGTON <i>Pomme Purée, Roscoff Onion, BBQ Heritage Carrots, Cavolo Nero</i> E, Mk, Mu, Ce	NORTHERN SCOTLAND HALIBUT <i>Coco Beans, Caramelized Leek, Celery & Champagne Velouté, Crispy Chicken Skin, Sorrel</i> Mk, F, Ce	ORGANIC CELERIAC TAGLIATELLE I (V)* <i>Crushed Pumpkin, Black Cabbage, Beurre Noisette Cheese, Pumpkin Seeds</i> Mk*
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DESSERTS

CARAMEL COUNTDOWN <i>Valrhona Chocolate Mousse, Toffee Caramel Sauce, Chocolate Sponge</i> S, Mk, E, Sd	RASPBERRY & PISTACHIO BOMB <i>Rich Pistachio Mousse, Raspberry Liqueur Centre</i> S, Mk, E, Alc, S, N	LOVE ORANGE SOUFFLÉ <i>Grand Marnier Custard, Calamansi & Lemon Marmalade</i> G, S, Mk, E, Alc, Sd	BLACK FOREST GATEAU (VE) <i>Chocolate Sponge, Sour Cherry Compote, Chocolate Ganache, Vegan Vanilla Ice Cream</i> L, S, Sd
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LUXURY CHRISTMAS CHEESEBOARD

A Selection Of Three British Cheeses, Homemade Fruit Chutney, Crackers,
Grapes, Celery, Fruits
G*, Ce, Mk, S

£150 PER PERSON

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [Sd] Sulphur Dioxide, [Se] Sesame seeds, [Alc] Alcohol, [*] Alternative options available, please check with a team member. Please check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. An optional 10% service charge will be added to your bill.