



NEW YEAR'S EVE

FROM 6:45PM TO 8PM - £125

A pre-order is required for each guest in your party for Starter, Main Course & Dessert

STARTERS



WAGYU BEEF CARPACCIO

Rocket Pesto, Balsamic Reduction & Aged Parmesan

YELLOW FIN TUNA TARTAR

Baeri Caviar, Avocado, Celery & Watermelon Gazpacho

BALLOTINE OF FOIE GRAS

Home-Made Granola & Blackberry

ARTICHOKE & CONFIT POTATOES SALAD

Red Oak Lettuce Leaves & Truffle Mayo

MAINS



NATIVE LOBSTER TAIL

Creamy Leeks & Baby Veg, Caviar & Champagne Velouté

KING SCALLOPS & TRUFFLE

Lemon Beurre Blanc & Fresh Herbs

CLASSIC BEEF FILET ROSSINI

Pomme Purée & Seared Foie Gras

KING OYSTER MUSHROOMS & SAFRON RISOTTO

Carnaroli Risotto & Beaufort Cheese

SIDES



LOADED BRABANT POTATO

Crispy Bacon & Cheddar Cheese

BUTTER LETTUCE

Classic French Vinaigrette

DESSERTS



CHOCOLATE ALLIGATOR

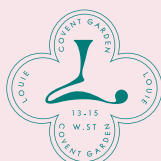
Chocolate Mousse & Popcorn Praline

CHAMPAGNE & RASPBERRY PAVLOVA

Italian Meringue, Raspberry Gel, Champagne & Raspberry Sorbet

CHEESE SELECTION & CRACKERS

Bariquette, Morbier, Ossau Iraty, Quince Jelly & Grapes



PLEASE NOTE, EXCLUDING OUR PREMIUM DINING TICKETS, ALL TABLES WILL BE REBOOKED BY ANOTHER PARTY AND A STRICT RETURN TIME WILL APPLY.

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. PRICES INCLUSIVE OF VAT AT 20%.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.