New Year's Eve Menu 2016

Amuse bouche

Williams pear, Perl Las cheese and hazelnuts, honeycomb, cocoa

Wild Brixham bass, bulgar, seaweed, quail egg, caviar

Coal roasted fillet of Cumbrian Shorthorn beef, braised feather blade, kidney, barley, cauliflower, red wine jus

British and European cheeses, chutney, oatcakes (£9 supplement)

White chocolate parfait, rhubarb, yuzu

Coffee / tea and petits fours

£95 per person including Champagne on arrival, amuse bouche, four courses, coffee/tea and festive petits fours

Please note a cheese course is available with a supplement of £9 per person

For all enquiries or to make a reservation just contact Paula 07900 677 051 / paula@etmgroup.co.uk All prices include VAT. An optional 12.5% gratuity will be added to the final bill



