



New Years Eve Menu

Amuse Bouche

G-vine, cassis, burlesque bitters, cidre breton

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Duck Rillite, Radish, Mouli, Linseed

Brockmans, sugar, citrus, blackberry

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Butter Poached Halibut, Mussels, Cockles, Shellfish Sauce

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Roast Loin of Venison, Celeriac, Pear

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Baked Duck Egg Custard, Prune, Brandy

Citadelle Reserve, Cardamom, Plum Saki

Finished with a guided tour through the history of gin & glass of prosecco for midnight

£70

A Vegetarian menu will also be available