

CLARETTE

## New Years Eve – Full Night Set Menu

£95 per person (Valid for reservations from 7:30pm until late)

### ARRIVAL

Bespoke Canapés & Glass of Champagne (125ml)

### FIRST COURSE

Charred Scallops, Salt Baked Celeriac, Pickled Apple & Dill

Or

Roasted Courgettes, Chive Emulsion, 34 Month Comté, Truffle

### SECOND COURSE

Marbled Duck Liver Terrine, Orange & Brioche

Or

Honey Glazed Parsnips, Crispy Kale, Fresh Pear & Chestnuts

### THIRD COURSE

Aged Fillet of Beef, Truffle Braised Cheek, Roasted Carrots & Watercress

Or

Roasted Halibut, Crab & Herb Fricassee, Sprouts & Bisque Emulsion

Or

Smoked Potato Gnocchi, Crispy Artichokes & Mushrooms

### FOURTH COURSE

Chocolate Pave, Armagnac & Pistachios

Or

Cheese Selection, Grapes, Crackers & Sourdough

### AFTER DINNER

*Petits Fours Selection & Coffee or Tea*

\*\*12.5% service charge will be added to your final bill, all prices are VAT inclusive

CLARETTE

New Years Eve – Early Bird Set Menu  
£55 per person  
(Valid for reservations from 5:00pm until 7:30pm)

ARRIVAL

Snacks selected by the Head Chef

TO START

Baked Camembert, Cranberry & Date Jam, Toast

Or

Beetroot Cured Salmon, Horseradish & Crème fraîche

MAINS - *served with seasonal sides to share*

28 Day Aged Sirloin Steak, Truffle Pomme Puree & Cranberries Jus

Or

Gnocchi, Sprouts, Chicory & Chestnut Salad, Beaufort d'Alpage

FOR AFTERS

Cinnamon Spiced Crème Brûlée, Poached Pear & Almond Langue de Chats

Or

Cheese Selection, Grapes, Crackers & Sourdough

*\*\*12.5% service charge will be added to your final bill, all prices are VAT inclusive*