



Sample New Year's Eve Pre-Theatre Dinner Menu

Three Courses £37.50pp Including a Glass of Bubbles

Roasted Jerusalem Artichoke Soup (v)

Free Range Poached Egg

Or

Duck Foie Gras & Serrano Ham Terrine

Red Onion & Ginger Marmalade, Chargrilled Sourdough

Or

Perigord Truffle, Onion & Smoked Mozzarella Tart

Chestnut Mushrooms, Young Leaves, Truffle Vinaigrette

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Hand Rolled Fresh Papardella (v)

Seasonal Wild Mushrooms & Reggiano Parmesan

Or

Oven Roasted and 'Herb Smoked' Milk Fed Lamb Leg

Roasted Butternut Squash & Pine nuts, Crispy Goat Cheese & Parmesan Polenta

Or

Pan Roasted Scottish Salmon

Purple Potato & Leek, White Chocolate & Ginger Beurre Blanc

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Almond Praliné & Tonka Bean Crème Brûlée

Seville Orange Cake

Or

Bittersweet Valrhona Chocolate & Piedmont Hazelnut Delice

Burnt Honey Ice Cream & 24-Carat Gold Leaf

Or

Assortment of Ice Cream & Fruit Sorbet

Or

Artisan Cheese Course

Served with Hand Baked Biscuits and Quince Jelly

Three Course Set Menu £49.50 per person

A discretionary gratuity of 12.5% will be added to the total bill.

20% VAT is included in all prices.

Available for dinner from 5.00pm to 6.00pm

Please note some dishes may not be suitable for dietary requirements,
hence please do advise our knowledgeable team.