

## NEW YEAR'S EVE MENU

### AMUSE BOUCHE

Lobster-Salmon mousse | Bamboo cone | Oscietra caviar (SF) (D) (G)

Truffled goat's cheese | Seaweed cone | Aged Balsamic caviar (V) (G) (D)

### STARTERS

Gin-lime cured salmon | Ruby beetroot | Keta | Wasabi crème fraîche (F) (D)

Wild mushroom ravioli | Saute girolles | Chives | Mushroom consommé (V) (D) (G)

### FISH COURSE

Halibut | Lovage | Cauliflower textures | Champagne-watercress foam (F) (D)

Saffron -cornmeal fritter | Green peas | Cep reduction

### MAINS

Casterbridge Beef fillet | Foie gras | Mousseline potato | Winter veg |

Spinach | Burgundy jus (D) (C)

Stuffed courgette flower | Provençal quinoa | Eggplant relish |

Sauce Vierge | Basil cress (VE)

### DESSERT

Valrhona dark chocolate fondant | Pistachios | Mascarpone ice cream (G) (N) (D)

Lemon-grass & Winter fruits compresse | Coconut sorbet (VE)

**Allergen key:** Gluten (G), Dairy (D), Shellfish (SF), Vegetarian (V), Vegan, (VE), Nuts (N), Fish (F), Celery (C)

A discretionary service charge of 12.5% will be added to your bill. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.