

SAMPLE NEW YEAR'S EVE LUNCH MENU

Three Courses £37.50pp Including a Glass of Bubbles

STARTER

Roasted Jerusalem Artichoke & Truffle Soup (V)
Free Range Poached Egg

Windsor Royal Park Venison & Iberico Pork Terrine
Red Onion & Ginger Marmalade, Toasted Fruit Bread

Hand Picked Dorset Crab
Celeriac Rémoulade

Assiette of Pickled Herring, Smoked Anchovies &
Crushed Sardines
Red Cabbage & Green Apple Salad, Raspberry Vinegar

Burrata from Puglia & Heirloom Beetroot (V)
*Orange & Pink Grapefruit, Catalan Smoked Almonds,
Extra Virgin Olive Oil*

Slow Cooked Charolais Feather Blade
Casarecce Pasta, Parsley & Red Wine Sauce

MAIN COURSE

Slow Cooked Limousin Veal Belly
Autumn Vegetable Etuvée, Veal & Parmesan Sauce

Pan Roasted Line Caught Scottish Cod,
Toasted Pumpkin Seeds & Pancetta
Celeriac & Sesame Purée, Romanesco & Dill

Hand Rolled Fresh Pappardella,
Grated Fresh Truffle (VG)
*Seasonal Wild Mushrooms & Twineham Grange Cheese,
Truffle Sauce*

Pan Roasted Fillet of Scottish Halibut
*Tagliolini Pasta & Baby Onion Casserole,
Fish & Shellfish Velouté*

Oven Roasted Corn Fed Free Range Chicken Breast
Roasted Root Vegetables & Hispi Cabbage, Chicken Jus

Slow Braised Short Rib of Black Angus Beef & Toasted
Hazelnuts Pangritata
*Roasted Salsify & Shallot Purée,
Red Wine & Bone Marrow Sauce*

DESSERT

‘Clos Maggiore’ Caramelised Valrhona
Chocolate Sensation for two (£10 supplement)
Tonka Bean Ice Cream, Armagnac Jelly

Jamaican Coconut Parfait & Peanut Sponge
Sesame Bricelet, Mango & Yuzu Sorbet

Assortment of Ice Cream & Fruit Sorbet (VG)

Tahiti Vanilla Rice Pudding
Poached Conference Pear, Salted Caramel Ice Cream

Tonka Bean Crème Brûlée, Pistachio Financier
Coffee Ice Cream

European Artisan Cheeses (£ 7 supplement)
Baked Biscuits & Quince Jelly

V=Vegetarian (or can be done) VG=Can be done Vegan

Menus might be subject to changes due to seasonality and produce availability

Please speak to a member of staff before ordering if you have any allergies or intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese
may increase your risk of foodborne illness.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.