



## New Year's Eve Menu

Wild Mushroom Tartlet  
Egg yolk, brown butter hollandaise

Smoked Chicken & Truffle  
Piccalilli, Brioche

Hand Dived Scallop & Crab 'Cannelloni'  
Courgette, cauliflower, coconut, lemongrass

Yellow Fin Tuna Tartare  
Avocado, radish, sesame, lotus crisps



Jerusalem Artichoke Velouté  
Truffle, hazelnut



Roasted Creedy Carver Duck Breast  
Braised leg croquette, fondant potato, chicory, Madeira jus

Fillet of Dedham Vale Beef Wellington  
Wild mushrooms, mashed potato, confit shallot,  
red wine jus

Roasted Squash, Goats Cheese & Basil Pithivier  
Caramelized red onion, candied walnuts

Pan Seared Halibut  
Cauliflower purée, lobster ravioli, baby leeks,  
Champagne velouté



~Sides & Accompaniments ~

Roasted New Potatoes  
Glazed green beans & peas  
Roasted root vegetables



Champagne Granita  
Raspberry



Duck Egg Custard Tart  
Nutmeg ice cream

Black Forest Cheesecake  
Griottines cherries, Chantilly cream

Gingerbread Parfait  
Poached pear, white chocolate, Port reduction

Selection of Artisan Cheese  
Oat cakes, quince, walnuts



Coffee, Tea & Petits Fours



**225 per person**

*Children under 12 years of age half price*

Executive Chef: Daniel Putz

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*