



# New Year's Eve 2025

## **Velouté Dubarry**

Cauliflowers velouté, Perigord black truffle, croutons

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## **Terrine de lapin et canard**

Rabbit and duck terrine, truffle, grape mustard, toasted sourdough

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## **Fletan**

Seared halibut, pomme puree, samphire, champagne and caviar velouté

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## **Chevreuril**

Haunch of wild roe deer, parsnip purée, braised red cabbage, fondant potato, Devil sauce

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## **Mandarine**

White chocolate and mandarin parfait, yuzu and finger lime caviar sorbet

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## **Café et petits fours**

Tea, coffee and petits fours

Should you have any allergies or intolerances, please speak to your waiter before ordering.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill