



NEW YEAR'S EVE SET MENU

£80 pp with a glass of bubbles to cheers when the clock hits twelve

Live music entertainment from 8pm until 1am

STARTERS

BLACK GARLIC CHICKEN TERRINE (449 kcal)

Pressed chicken with truffle, pistachio & black garlic purée, served with a gold-brushed brioche crisp

BETROOT CARPACCIO ^{Ve} (261 kcal)

Whipped vegan "feta", candied walnuts, rocket & a gold balsamic glaze

SMOKED MACKEREL PÂTÉ (465 kcal)

Rosemary crostini, pickled cucumber ribbons & dill oil

MAINS

WILD MUSHROOM & TRUFFLE CREAM GNOCCHI ^V (881 kcal)

Crispy sage & golden pangrattato

MISO-GLAZED SALMON (751 kcal)

Black rice, sesame-ginger greens & a gold yuzu glaze

BEEF SHORT RIBS (587 kcal)

Truffle mash, baby carrots, tenderstem broccoli, pearl onions & gold jus

DESSERTS

DARK CHOCOLATE TART ^V (518 kcal)

Dark cocoa crust, salted ganache, finished with edible gold dust

BLACK SESAME & COCONUT PANNA COTTA ^{Ve} (253 kcal)

Mango-passion gold coulis

ESPRESSO-MARTINI TIRAMISU ^V (558 kcal)

Mascarpone cream topped with gold cacao nibs

^{Ve} Vegan | ^V Vegetarian

We recognise the seriousness of food intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.
Adults need around 2000 kcal per day.