NYE DINNER & JAZZ

A four-course dinner
Nyetimber Classic Cuvée served at midnight
Live jazz music from 9.00pm

£95 / person

Chef's Amuse Bouche

STARTERS

Yorkshire Game Terrine red onion marmalade, sourdough toast

Gin Cured Salmon chive crème fraiche, beetroot salad

Salsify & Jerusalem Artichoke Salad winter truffle dressing (VG, GF)

MAIN COURSE

Beef Tournedos Rossini, madeira truffle sauce (GF)

Pan Fried Halibut clam velouté, sautéed chard, duchess potatoes (GF)

Butternut Squash "feta"Wellington, sage and kale pesto (VG)

SORBET

Amalfi Lemon Sorbet (VG, GF)

DESSERT

Honey & Almond Nougat Semifreddo yuzu crémeux, candied kumquat (GF, V)

Dark Chocolate Tart milk chocolate mousse (V)

Spiced Red Wine Poached Pear chestnut diplomat, gingerbread crumble (VG, GF)

PETIT FOURS

Pear Macaron (V, GF)

Dark Chocolate Truffle (VG, GF)

Tea or Coffee

Midnight Celebration

A glass of Nyetimber Classic Cuvée or a non-alcoholic drink

Gluten free alternative available. Please enquire when booking.

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.

RAILS
Restaurant & Little Bar