

NYE '24 - £200

Hors D'oeuvre

Cornish crab, kalamansi gel

Golden Oscietra Caviar, Blinis

Wild mushroom Vol au vent (ve)

Beetroot tartlets (ve)

Entrée

BBQ Scallops, cauliflower mousseline, caviar

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White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve)

Premier Plat

Native lobster thermidor, cognac, gruyere, mustard

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Chestnut gnocchi, braised salsify, red kale, vadouvan, cep velouté (ve)

Plat Principal

Beef Wellington, truffle purée, sauce peppercorn

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Cep Tartlet, ratte potatoes, black garlic, sweet onion confit, rocket salad, winter truffles

Pre-Dessert

Bucks fizz sorbet, minted orange and pomegranate salsa (ve)

Dessert

Passion fruit and Mango vacherin coconut crème legere, lime yoghurt sorbet (ve)

Coffee and chocolates