



NEW YEAR'S EVE DINNER MENU

£145 PER PERSON | 5 COURSE MENU WITH WINE PAIRING

STARTERS

Hand-dived Orkney scallop, caramelised cauliflower purée, golden raisins, brown butter caper

Paired with: Reign of Terroir Chenin Blanc, South Africa

Confit duck & chicken liver terrine, Sauternes jelly, spiced pear chutney, toasted brioche, micro herbs

Paired with: Piepou de Pinet "Les Girelles", France

Roasted tomato & red pepper soup (V, VE, GF), basil oil, Parmesan crisp

Paired with: Vinuva Organic Pinot Grigio, Italy

AMUSE BOUCHE

Champagne & Elderflower Sorbet

DESSERTS

Valrhona Chocolate Delice (V) with salted caramel, hazelnut praline and gold leaf

Paired with: Luis Felipe Edwards Gran Reserva Merlot, Chile

Clementine & Champagne Posset (V, GF) with almond shortbread, honeycomb crisp and candied peel

Paired with: Berri Estates Unoaked Chardonnay, Australia

Artisan British & Continental Cheese Selection (V) (+£8 supplement) with Somerset Cheddar, Stilton, Brie de Meaux, grapes, celery, fig chutney and biscuits

MAINS

Scottish Aberdeen Angus beef fillet (GF), black garlic pomme purée, dauphinoise crisp, tenderstem broccoli, Bordelaise

Paired with: Los Intocables Black Malbec, Argentina

Roast supreme of corn-fed chicken (GF), truffle pomme purée, buttered kale, girolle mushrooms, Madeira jus

Paired with: Beaujolais-Villages "Combe aux Jacques", France

Chalk stream rainbow trout (GF), lemon verbena beurre blanc, baby leeks, crushed Jersey Royals, toasted almond crumb

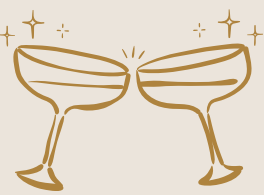
Paired with: Vidal Rieling, Marlborough, New Zealand

Wild mushroom & spinach pithvier (V), chestnut duxelles, heritage carrots, fondant potato, thyme velouté

Paired with: Rare Vineyards Pinot Noir, Vin de France

COFFEE & DIGESTIFS

Freshly Ground Coffee or Loose-Leaf Tea with handcrafted petits fours



Complimentary Digestif
Baileys, Amaretto or Cognac