

New Year's Eve 2026 Set Menu

(please note, this is the only menu available
all day on New Year's Eve)

£95 Per Person

Including an Aqua De Gamba and Canapés

Our Fish Soup (GF) (DF)

Stem ginger, Coriander, Prawn Dumplings

Trio of Prawn Cocktail (GF)

Cognac Infused Marie Rose Avocado Mousse, Confit Heritage Tomato,
Bloody Mary Pipette

Harris Gin Cured Smoked Salmon

Black Pudding Cream Cheese, Radish, Citrus Pearls, Chorizo Oil

Smoked Duck (GF)(can be made DF)

Fig Brûlée, Orange Balsamic, Baby Leaves, Toasted Walnuts

Lemon Sole Meunière (GF)

Baby Crayfish, Clementines, Capers, Toasted Pecans

King Scallops & Monkfish En Papillote (GF)

Leeks, Cauliflower Cream Truffle and Redcurrants, Steamed In Paper

Wild Halibut (GF)(can be made DF)

Parsnip Puree, Pancetta Savoury Oat Granola, Ikura Caviar Beurre Blanc

Beef Wellington

Wild Mushroom Duxelles, Braised Red Cabbage, Glazed Young Carrots, Star
Anise & Port Jus

George Mewes Cheese (GF)

Plain Jane Cheddar, Tunworth, Roquefort, Ragstone With Quince & Rye
Crackers

Sticky Toffee Pudding

Ginger Ice-Cream, Butterscotch Sauce

Christmas Pudding Baked Alaska

Chambord Syrup

Spiced Winter Fruit Crumble (GF) (can be DF with Sorbet)

Calvados Ice-Cream

Chocolate Orange Lava Cake (GF)(DF)

Cointreau Infused Chocolate Sauce

Sides 6.00

Gamba Chips
Crushed Potatoes, Sea salt & Truffle Oil
Brussels Sprouts & Carrots, Honey & Pancetta
Tomato, Parmesan & Red Onion Salad, House Dressing

We have full gluten, dairy and lactose-free options available. Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 10% will be added

All gratuities go directly to staff