

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 Foam, Confit Heritage Tomato, Bloody
Mary Pipette

Talisker Cured Smoked Salmon Gravlax

Dill & Black Pudding Cream Cheese, Radish, Citrus Pearls & Chorizo

Smoked Duck (GF)(can be made DF)

Fig Brûlée, Orange Balsamic, Baby Leaves, Toasted Walnuts, Crispy Fried
Confit Duck Leg

Lemon Sole Meunière (GF)

Baby Crayfish, Clementines, Capers, Toasted Pecans

Monkfish & Scallops En Papillote (GF)

Steamed over spring onion, soy sauce with fresh ginger and lemon

Wild Halibut (GF)(DF)

Roast Parsnip Puree, Pancetta & Red Currant Savoury Oat Granola, Surf
Clams,
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 Berry Fruit Crumble (GF) (can be made DF)

Mulled Wine Ice-Cream

Chocolate Orange Lava Cake (GF)(DF)

Cointreau Infused Chocolate Sauce

Sides 6.00

Gamba Chips (GF)(DF)

Rosemary & Thyme Roast Potatoes, Truffle Oil (GF)(DF)

**Chantenay Carrots, Brussel Sprouts, Pancetta, Burnt Orange
Glaze (GF)(DF)**

Pear, Walnut & Rocket Salad, Blue Cheese Dressing (GF)(DF)

(GF) Gluten-free. (DF) dairy-free.

Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 12.5% will be
added

All gratuities go directly to staff