

New Year's Eve

£85 per guest with welcome drink and canapés

STARTERS

Cornish crab on rye, pickled cucumber and Cornish leaves
★ Roasted artichoke soup with stout caramel ● Duck and pistachio terrine, grape ketchup and bitter leaves

MAINS

Sirloin of beef with ox cheek stuffed onion, cavalo nero and truffle sauce ● Sea bass with Champagne and caviar sauce, creamed potato and sea vegetables ■ Wild mushroom ragu, parmesan, pappardelle pasta and crispy sage

DESSERTS

Crème caramel ✦ Gâteau opera cake with salted almond ice cream ● Blackberry and pistachio pavlova ◆ Artisan cheese board to share or *£10 supplement per person*

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team who can advise you on your choice. A 10% discretionary service charge will be added to your bill.