



## New Year's Eve Menu

Early Sitting (5:30-7pm), £55 | Late Sitting (7:30pm onward), £65

### Amuse Bouche

Potato & Leek espuma

### APPETIZERS

**Confit Blackened Salmon**, Aquitaine caviar, dill pickled cucumber, horseradish cream

**Wild game** & dried apricot terrine, burned apple gel, toasted sourdough

**Spiced parsnip soup**, chestnut & basil pesto

**Heritage beetroot salad**, truffle goats curd, black olives, aged balsamic

### ENTRÉES

**Fillet Mignon**, sweet potato puree, cep mushroom roasted black garlic jus

**Stone bass**, wilted spinach, champagne & lemon broth

**Salt Marsh lamb loin**, pickled red cabbage, beetroot, crispy capers, raisin jus

**Wild mushroom & truffle** linguini, grilled king oyster, parmesan cream

### SIDES

Green Beans or Black truffle pomme puree

### DESSERTS

**Frozen dark chocolate parfait**, clementine crèmeux

**Black forest** Bavarese allo zabaione

**Cheese selection** from Beillevaire, pear, quince jelly & cracker

### COFFEE & PETIT FOUR

**White chocolate & orange macaroon**

**Dark chocolate truffles**