

New Year's Eve 2025

VEUVE CLICQUOT
"Yellow Label" Brut, Reims

for the table

SALT & VINEGAR CRISPS
truffle crème

CARAMELISED ONION & OLIVE FOCACCIA 🍷
aged balsamic, red pepper feta dip

GOAT'S CHEESE VOL-AU-VENTS
red onion marmalade

choose one from each section

LANGOUSTINE & PRAWN RAVIOLI
Kaffir lime coconut sauce

LONGHORN BEEF CARPACCIO 🍷
truffle, shallots, capers, Pecorino

BETROOT TERRINE 🍷 🌱
granola, horseradish

JERUSALEM ARTICHOKE VELOUTÉ 🍷
Champagne & truffle sabayon, Comté grilled cheese



DUCK & WAFFLE ROYALE
Gressingham duck crispy leg confit, foie gras, fried duck egg, maple mustard jus

ROASTED PAVÉ OF HALIBUT
lobster & tarragon crust, brandy bisque, sea vegetables

SURF & TURF
butter poached lobster, braised beef short rib, potato purée, winter greens, béarnaise sauce, juniper

GIROLLE & WILD MUSHROOM PACCHERI 🍷
Parmesan cream sauce, winter truffle, Pecorino, chives



STICKY TOFFEE WAFFLE
butterscotch caramel sauce, vanilla ice cream

CHOCOLATE MOUSSE CAKE
dark chocolate sponge, Grand Marnier ice cream

BAKED ALASKA
pistachio sponge, vanilla ice cream, torched meringue

Executive Chef Jonathon Bowers

🌱 Gluten Free 🍷 Vegetarian 🌱 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

