

KITCHEN & BAR

NEW YEAR'S EVE DINNER

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STARTERS

French Onion Soup (V,D,W,SD)
Garlic baquette, chives

Endive Salad with Beetroot (V,SD,H)
Pickled radish, orange, pomegranate, hazelnuts,
honey and grapefruit vinaigrette

Ouzo-Cured Salmon (F,D,SD)

Pickled fennel, Ouzo gel, lemon crème fraiche

Duck Prosciutto Bruschetta (W,B,D,SD) Red onion jam, goat's cheese mousse, Port reduction

MAIN COURSES

British Rib-Eye Steak (D,SD)
Truffle mash, King Oyster mushroom,
tenderstem broccoli, Port jus

Fig & Date Stuffed Pork Tenderloin (D,SD,MU)

Rosemary potato pave, braised red cabbage, honey wholegrain mustard sauce

Roasted Cod with Prosciutto (F,W,E,SD)
Giant couscous, olive and roasted pepper
tagine, candied basil leaves

Chestnut & Red Onion Tarte Tatin (V,D,W,SD) Feta mousse, salsa verde, Madeira sauce

DESSERTS

Orange & Pistachio Pudding (V,D,E,W)
Orange ripple ice cream

Chocolate Soufflé (V,D,E,S)
Vanilla ice cream, fresh raspberries

Sicilian Lemon Tart Lemon sorbet, berry compote (V,W,D,E,SD,S)

Crème Brulée (V,A,S,PS)

Dairy free salted caramel ice cream,
pistachio biscotti

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: Plant-based, (V) Vegetarian