

# NEW YEAR'S EVE MENU

Game consomme, pheasant breast

Goat's cheese set custard, baked beetroots, pearls, cabernet sauvignon  
caramel

Hand dived Scallop, butternut squash, pumpkin gnocchi, ginger

Beef loin, braised cheek, caramelised onion tart, truffle, jus

“Passion fruit meringue pie”

Chocolate & hazelnut cigar, caramel, mascarpone ice cream

Coffee and petit fours

£85 per person

Arrival at 19.30pm to dine at 20.00pm