



NEW YEARS EVE – NOW FULLY BOOKED

Arrival 7pm to sit for 7.30pm
Followed by Reggae band FYA until late

Smoked Salmon Arancini, lemon gel, caviar

Confit Carrot, cream cheese, carrot puree, pancetta crumb, parmesan tuille

Scallop, dill oil, white bean puree, sourdough

Beef Wellington, fondant potato, king oyster mushroom, beef jus, parsnip puree,
savoy cabbage

Baron Bigod, fig roll

Lemon, poppy seed meringue, crystalised lemon, rose tuille, Champagne granita

‘Black Forest Gateaux’

Petit Fours

£135 per person

The full payment is required within 7 days of making a reservation and is non-refundable and non-transferable.

All dietary requirements must be informed on booking