

The
SURPRISE

New Year's Eve Menu

A welcome glass of Taittinger Brut

Starters

HAND-DIVED SCALLOPS & LOBSTER, samphire frisée, crème d'échalote, crostini
HEIRLOOM TOMATO TARTARE, goat's cheese, shallots, basil, caperberries, chives, toasted baguette
FOIE GRAS BALLOTINE, pain d'épices, quince, blackberry, sorrel, toasted brioche

Mains

PAN-FRIED HALIBUT, Swiss chard, lobster bisque risotto, seaweed tuille
STOKES MARSH FARM BEEF WELLINGTON, wild mushroom duxelles, pink fir potatoes, spinach, cep jus
JERUSALEM ARTICHOKE TORTELLONI, house dried tomatoes, pinenuts, Parmesan
CÔTE DE BOEUF, Koffman's fries, baby watercress, béarnaise & bordelaise sauce,
(to share between two, sur charge of £30 per person)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
VALRHONA CHOCOLATE MOUSSE, hazelnut madeleine, blackberries (V)
A SELECTION OF DEVONSHIRE GELATO & SORBET (V) (Av. Vg)
BLOOD ORANGE & MERINGUE TARTLET, pistachios (V)

Followed By

A SELECTION OF ENGLISH CHEESES TO SHARE, truffle honey, walnuts, grapes & a quince jelly

£95 per person