New Year’s Eve
Chef’s Counter Menu

Canapes
Cured Mackerel, toasted rice consommé.
Foie Gras, pistachio sandwich
Chicken oyster satay tartlet, winter truffle

Cumbrian Beef Tartare
Chimichurri dressing, Jerusalem artichoke, wasabi and avocado puree.

Rosted Orkney Scallop
Truffle bordelaise, confit leeks and turnip.

Cornish Cod
roasted Brussel sprouts, smoked pancetta, ceps, vin jaune sauce

Brett’s Fallow Deer saddle
Roasted Butternut Squash, caper and raisin puree, venison shepherd’s pie.

Truffled Tunworth
truffle honey, pear tart tatin

Passionfruit
Coconut Sorbet, kaffir lime

Mont Blanc
Mascarpone ganache, coffee ice cream

Petit Fours

£195
Discretionary service charge of 12.5% will be added to your bill Please ask a member of management for further information on ingredients in our food which contain allergens