new year's eve
Taster Menu

A NOTE FROM

MIKE O'DONNELL, HEAD CHEF

"This menu has been created by our kitchen brigade, for everyone to enjoy together, with each course served at the same time. Join us for drinks in the lounge from 7pm, before dinner at 8pm. We'll finish around 10.30pm, then it's over to the music and dancing as we welcome in the New Year."

BEETROOT ROULADE
goats curd and curly endive, walnut lavash

CRISPY VENISON PANCAKE
hen of the wood, new potato, mushroom ketchup

PAVE OF SEA BASS
octopus cassoulet, pancetta, hazelnut crumb, bergamot foam

CANNON OF LAMB
slow cooked shoulder, buttered sweetbread, spring onion mash, radish, savoy, sauce charcutier

SEA BUCKTHORN SORBET
toasted marshmallow, citrus granola

VACHERIN FONDUE
pinenut crackerbread, French onion marmalade

FIG AND HONEY UPSIDE DOWN CAKE
apple terrine, fig roll, fig leaf ice cream

FRESHLY BREWED COFFEE
with macarons

Please let us know of any food allergies or intolerances when booking. Our chefs may be able to adapt dishes with suitable alternative ingredients. A full vegetarian menu is available on request. Individual dishes can only be amended for allergies and intolerances.