

# NEW YEARS EVE 2022

£150 per person

## CANAPÉS

Goats Cheese Sable, Spiced Pear  
Mackerel Tartare, Oyster Mayonnaise  
Crisp Chicken Oysters, Truffle

## STARTERS

Smoked Salmon & Crab Roulade  
Watercress Mayonnaise, Keta "Caviar"

*or*

Ham Hock & Foie Gras Terrine  
Oxford Sauce, Grilled Sourdough

*or*

Salt Baked Celeriac  
Kohlrabi Remoulade, Apple, Walnuts

## MAINS

Beef Wellington  
Mash potato, Charred Broccoli, Morel & Truffle Jus  
*or*

Roast Fillet of Halibut  
Cauliflower, Shellfish, Caviar

*or*

Roast & Braised Venison  
Braised Red Cabbage, Parsnip Puree, Chestnuts & Red Wine

*or*

Artichoke Risotto  
Wild Mushrooms, Truffle

## DESSERTS

Rose Wine & Basil Jelly  
Red Fruits

*or*

Custard Tart  
Nutmeg, Date Puree, Pear Sorbet

*or*

Chocolate Marquis  
After Eight Mints, Mint Choc Chip Sorbet

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Coffee, Teas, Herbal Infusions  
Chocolates

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

Prices include VAT. A discretionary 15% gratuity will be added to your bill.