

NEW YEAR'S EVE DINNER MENU



Seared tuna, bonito cream, pickled cucumber, lotus crisp

Buccluech beef carpaccio, walnut dressing, aged mimolette

Spiced carrot tartare, tamarind-coconut yoghurt, aubergine pastilla (vegan)

Roasted spiced duck breast, quince, caramelised endive, chestnuts

Diver caught Scottish XL scallop, Ivy House Farm beurre blanc, Oscietra caviar

Croustillant of swiss chard, pine nuts and pickled raisins, cépe and marjoram purée (vegan)

Roast venison loin, quince tarte fine, sauce Grand Veneur

Dover Sole, glazed salsify, sherry beurre blanc

Fondant celeriac, morel mushroom ragout, sprouting broccoli, toasted macadamia (vegan) (gf)

Caraibe and almond chocolate tart, coffee ice cream and crunch

Red berry and port trifle, Opalys cream

Caramelised coconut cream, passion fruit sorbet and lightly poached mango (v)

4 courses for £150 per person including a glass of Champagne

