



# New Year's Eve 2018

## Glass of Champagne

creamy leek, jerusalem artichoke & potato soup, shaved truffle  
foie gras & chicken liver pate, pear chutney & toast  
goats cheese stuffed piquillo peppers, beetroot, apple & spiced walnuts  
seared scallops, pancetta wrapped quail ballotine, parsnip puree

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Aberdeen angus beef fillet, gratin dauphinois, spinach & port jus  
roast middle white pork, prune & roast garlic mash, winter greens  
pan-fried sea bass, parsley potatoes, chanterelle butter sauce  
pumpkin tortelloni, gorgonzola cream, baby spinach, trompette de la morte

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dark chocolate tart, salted caramel ice cream, pecan brittle  
buttermilk pannacotta & armagnac poached prunes  
mincemeat & apple strudel, vanilla ice cream  
Shropshire blue, colsten basset stilton, red wine poached pear & biscuits

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tea, coffee, fudge & truffles

Live music from 9pm-1am

**£80**

**(n) contains nuts**

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes  
for allergy or food intolerance information please ask a member of staff