

New Year's Eve 2022

6-Course Menu

£85

Champagne punch on arrival

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Canapes

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Roasted Glazed Pigeon

Hazelnut Mayonnaise, Lettuce Compote & Celery Root

or

Shallot Tatin

Roasted Pear, Beet Leaf Salad & Stilton

or

Poached Native Lobster

Spiced Bisque, Fennel Pollen

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Yuzu & Caviar

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Salmon & Monkfish Wellington

Sea Herbs, Caviar Cream Sauce

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Tournedos Rossini

Truffle Brioche Crouton, Seared Liver, Madeira Pepper Sauce

or

Smoked Aubergine "Steak"

Pickled Sea Lettuce, Aubergine Caviar & Black Garlic

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Salted Chocolate Delice

Boozy cherries & Dark Chocolate Ice Cream

or

Baked Alaska

Toasted Hazelnut Praline, Swiss Meringue

or

Orange Mousse "Doughnut"

Coconut Snow, Champagne Jelly, Goldschlager Pearls

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Truffles and Treats