



New Year's Eve 2023

CANAPÉ

AGED KALUGA CAVIAR

Cornish Brown Crab, Crème Fraiche, Ginger

ANDIGNAC FOIE GRAS AU TORCHON

Mulled Wine

WHITE ALBA TRUFFLE

Tortellini, 24 month Comte, Vin Jaune

BRITTANY BLUE LOBSTER

Celeriac & Black Truffle Remoulade

VENISON FROM LAKE DISTRICT FARM

"Wellington" Jus smoked with Juniper

BRIE DE MEAUX

Black Winter Truffle, Muscat Grape, Walnut

BÛCHE DE NOËL

Tāinori Chocolate, Ethiopian Coffee, Tahitian Vanilla

7 courses at £450

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish and dairy are all used in our kitchen therefore, we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge is added to every bill