



NEW YEAR'S EVE

TASTING MENU

PLOYEZ JACQUEMART BRUT ON ARRIVAL

AN EXTRA QUALITY BRUT
BLENDED PREMIER AND GRAND CRUS, WITH A MAJORITY OF PINOT NOIR
AND MEUNIER AND A SMALLER PERCENTAGE OF WHITE GRAPES.

CANAPES

GOATS CHEESE FRITTER, MULLED PEAR
BONE MARROW BREAD & BUTTER PUDDING, CHIMICHURRI BUTTER

BLACK TRUFFLE CRUSTED BEEF LOIN

CARAMELISED SHALLOT PUREE,
CHARRED ROSCOFF, SAUCE PERIGORD

JOHN DORY

CRISPY RAZORCLAM, BRAISED KALE,
VERMOUTH CREAM, SEA LETTUCE OIL

BUTTERNUT & EGG YOLK RAVIOLO

SAGE, PARMESAN VELOUTE

GOOSE ROYALE

JERUSALEM ARTICHOKE, SAUTERNES, RAISIN, WILD GARLIC

LEMON TART

RASPBERRY & WHITE CHOCOLATE ICE CREAM

CHOCOLATES

ORANGE
SALTED HAZELNUT

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES UPON BOOKING