

NEW YEAR'S EVE

CHAMPAGNE & CANAPÉ RECEPTION

£100 per person. Pre-order by December 22nd 2025.

Amuse-Bouche **V**

STARTERS

Salt baked celeriac, *caramelised parsnip purée* **V**

Roasted pigeon breast, *caramelised parsnip purée, redcurrant jus* **GF**

MIDDLE COURSE

Wild mushroom ravioli, *tarragon cream sauce* **V**

Seared scallop, *lobster velouté, Café de Paris butter* **GF**

MAIN COURSE

Roasted cauliflower, *braised puy lentils, blue cheese croquettes, gremolata* **V**

Lamb neck fillet, *crispy belly croquette, smoked aubergine purée, truffled rösti potato, lamb jus*

DESSERT

Preserved cherry clafoutis, *tonka bean ice cream, honey tuile* **V**

FINISHING TOUCH

Coffee & Petit Fours

NEW YEAR'S DAY BRUNCH

Start the year in style with our special New Year's Day Brunch! Enjoy a fantastic menu, with dishes individually priced so you can pick your favourites.

From classic egg creations to delicious brunch alternatives, there is something for everyone to savour as we welcome 2026 together.

ALLERGEN KEY **V** – Vegetarian / **VE** – Vegan / **GF** – Gluten Free / **N** – Nuts / **DF** – Dairy Free

Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups, however we can never guarantee a dish is completely free from any allergens or specific ingredients.

A discretionary service charge of 12.5% will be added to all bills, excluding those of owners.

This charge is shared among the team members who contributed to your service.