

NEW YEAR'S EVE PARTY



NEW YEARS EVE MENU

FIVE COURSE DINNER - £125

Champagne and Canape Reception	•
Scallop ceviche, cashew and papaya som tam, lime dre	essing, tempura soft shell crab
Wild Mushroom risotto, truffle cream, roasted hazelnu	ts, parmesan crackling
Beef sirloin wellington, truffle smoked mash, honey glaze	d carrots, Rothschild red wine jus
Exotic fruit soup, passion fruit martini sorbet	•

Trio of mini baked Alaska; Black forest, melba, banana & rum



FOR THE TABLE

British cheeseboard to share per table

TO END

Homemade Fudge £4.00

Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate

A selection of hot drinks are also available. Please ask your server for full options.

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

DIETARY KEY

(V) Vegetarian, (VE) Vegan, (VA) Vegetarian adaptable,

(VEA) Vegan adaptable, (DF) Dairy free, (DFA) Dairy free adaptable

(GF) Gluten free, (GFA) Gluten free adaptable, (N) Contains nuts

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.