



NEW YEAR'S EVE MENU 2017

Champagne & Canapés

Stuffed chicken wing, chestnut velouté, crushed chervil root, black truffle

Roast octopus, heritage potato, puntarella, red wine bagna cauda

Ravioli, Dorset crab, Orkney scallop, clementine

Dover sole, Cornish squid, leeks, chanterelles

Black Angus beef, glazed rib, BBQ, truffle creamed potato

Brillat Savarin cream, orange, bergamot, vanilla

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

£160.00

(sample menu)