

New Year's Eve

31 DECEMBER 2023

Four Courses - £65pp

BUBBLES

A sparkling start with a glass of Champagne

AMUSE BOUCHE

Roscoff Onion Cappuccino (VG)

CANAPE

Venison Tartare

Crispy Enoki Mushroom (VG)

Polenta Bite with Aubergine Caviar (VG)

STARTER

KING PRAWN RAVIOLO

Confit fennel, bisque

HANDMADE GNOCCHI

Spiced pumpkin, charred baby onion

CHICORY SALAD (V)

Blue cheese dressing, candied walnuts

MAIN

BEEF WELLINGTON

Dauphinois potatoes, spinach, bordelaise sauce

WILD MUSHROOM RISOTTO (VG)

Porcini foam, crispy kale

WILD SEA BASS

Leek fondue, potato fondant, parsley sauce

PRE-DESSERT

EARL GREY PANACOTTA

quince, bergamot

DESSERT

EXOTIC VACHERIN

Mango, passion fruit and pineapple, yuzu ice cream

PEANUT CARAMEL MOUSSE

Peanut butter mousse, banana, caramel

Add a VG - Vegan | V - Vegetarian - Adults need around 2000 kcal a day. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross[1]contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. A discretionary 15% service charge will be added to your total bill. Prices include VAT.

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SOUTH PLACE