

31st December 2026

Aperitif on arrival

To start, to share:

Cornish Crab Crumpet
Croustade of Beef, Oyster Mayo
Duck Tartlet, Madeira jelly

Ham Hock & Duck Liver Terrine
with spiced apple chutney & toasted sour dough
Or

Langoustine Ravioli
with tomato fondue & shellfish bisque
Or

Bubble & Squeak Soup
with crispy smoked bacon
Or

Twice Baked Cheese Soufflé
with gruyere, pickled walnuts & watercress

Venison Wellington
with buttered new potatoes, green beans & Port jus
Or

Herb Roasted Best End of Lamb
with Dauphinoise potatoes, Irish cabbage & thyme jus
Or

Orzo Pasta
with pumpkin, sage & amaretti
Or

Fillet of Brill
stuffed with scallop & crab with creamed potatoes & caviar butter sauce

Bitter Chocolate Marquise
salted caramel & white chocolate ice cream
Or

Panettone Bread & Butter Pudding
with clotted cream & vanilla ice cream
Or

Sherry Trifle
with Chantilly cream & raspberry
Or

Vacherin Mont d'or
with truffle honey & fruit bread

And finally

Coffee and Truffles

Per person: £90.00

*A discretionary 10% service charge will be added to your bill,
all of which goes to the staff.
Please advise us of any allergies or dietary requirements.*

New
YEAR'S
EVE