

New Year's Eve 2019

Something special to enjoy before you even start.....

Beluga Caviar 50g £575

Golden Oscietra Caviar 30g £130, 50g £210

Sevruga Caviar 30g £110, 50g £190

Canapés & Glass of Champagne NV

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Beetroot tartare, goat cheese cream & orange jam

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Artichoke velouté, whipped truffle butter, mushroom & onion rolls

or

Ballotine of game, foie gras, lardo di Colonnata & thyme vinaigrette

or

King fish, kohlrabi, cucumber, sesame emulsion & plum soy

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Seared scallops, lobster tail, Espelette pepper & shellfish sauce

or

Soft leek, chestnuts, sweet potato, melted cheese & puff pastry tart

or

Fillet of Dover sole Meunière, wild mushrooms & gremolata

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Cocotte of winter vegetables, pearl barley, mushrooms & Kombu infusion

or

Fillet of beef, braised rib, shallot, turnip tops & tarragon jus

or

Venison Wellington, bacon & sauce Grand Veneur

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Aged Comté, truffle Brie, chutney & fruit bread

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Valrhona milk chocolate cremeaux & textures of mandarin

or

Lemon posset, winter berries, thyme & glass sugar tuille

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Coffee & petit fours

£495 per person

Head Chef Joo Won

This is a sample menu only.

Our artisan cheeses are made with unpasteurized milk.
For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

Price includes VAT, a discretionary service charge of 15% will be added to your bill.