

New Years Eve 2024

By

Matthew Haggath

Cranberry bellini

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Home baked bread & butter

Amuse bouche

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Wild mushroom risotto

tarragon, truffle, parmesan, soy & ponzu glaze

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Hand dived scallop raviolo

pickled radish, citrus, sea herbs, chervil velouté

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Fillet of beef Wellington

celeriac, winter vegetables, pomme purée, red wine jus

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Rhubarb jelly

Champagne foam

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Paris Brest

trio of chocolate, dulce de leche, milk ice cream

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Petit Fours

£75 per person

A discretionary 12.5% service charge will be added to your entire bill.

If you have any food allergies or intolerances, please inform your waiter prior to placing your order.