



New Year's Eve 2018

A Glass of Kir Royale

Goats Cheese, Pomegranate and Poppy Seed Lollipop

O 2019 O

Sea Bass Ceviche, Radish, Avocado, Yuzu, Sea Purslane

or

Jerusalem Artichoke Velouté, Black Truffle Chantilly

O 2019 O

Duck Liver Mousse, Confit Duck Bonbon, Celeriac, Pear and Lemon Thyme

or

Crab, Mango and Marinated Scallops Galette

O 2019 O

Loin of Venison with Cavolo Nero and Pearl Barley, Blueberries and Cocoa Nibs

or

John Dory, Boudin Noir, Pumpkin, Girolle Mushrooms and a Beurre Blanc

O 2019 O

Milk Chocolate Pear 'Genesis', Ginger and Caramel Sauce

or

Selection of Artisan Cheese, Quince Jelly, Celery and Oatcakes

O 2019 O

Coffee and Petits Fours

£80.00 per person

4 Course Meal, Arrival Drink, Amuse Bouche and Live Jazz in the Orangery

An optional 10% service charge will be added to the final bill

For tables of 10 persons or more, a pre-order must be received

A non-refundable deposit of £40.00 per person is required within 7 days of booking to confirm the reservation. Full payment is required by the 20th December. After this date full pre-payment will be requested at the time of booking. Any cancellations made after full payment has been received are non-refundable