

# SELECTION OF CANAPES

Caviar blinis, crème fraîche, dill

Beef tartare, truffle

Smoked salmon rillette, caviar, lemon

Tunworth and chive gougère

## STARTERS

Cornish crab salad, clementine, cucumber, ponzu, dill

Severn & Wye smoked salmon, pickled cucumber, horseradish crème fraîche, apple, dill

Foie gras terrine, spiced apple, cranberry, brioche

Heritage beetroot, goat's cheese, baby beetroot, blackberry, mint

## INTERMEDIATE COURSE

Scallop, celeriac purée, almond, truffle

## MAIN COURSE

Roasted halibut, spinach, baby leek, wild mushrooms, Champagne beurre blanc, caviar

Aged Herefordshire beef fillet, potato and oxtail terrine, carrot, caramelised onion, Bordelaise sauce

Loin of lamb, glazed swede, sprout leaves, candied walnut, minted lamb jus

Cep puff pastry tart, roasted pumpkin, turnip, mushroom velouté, walnut, truffle

#### **DESSERT**

Chocolate truffle, hot chocolate sauce

New Year's Eve Vacherin, citrus meringue

Vanilla and caramel mille feuille

Selection of British cheeses, crackers, celery, grapes, chutney

£395 per person (Children's £165)

A discretionary 15% service charge will be added to your final account.

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A glass of Laurent-Perrier Héritage Selection of canapés

## FIRST COURSE TO SHARE

Cornish crab, mango, tarragon

Heritage beetroot, blood orange, dill

Burrata, pumpkin, pear, balsamic vinegar

## SECOND COURSE TO SHARE

Lobster agnolotti, winter chanterelles, lobster bisque Scallops in the shell, caviar beurre blanc Foie gras terrine, toasted brioche

## MAIN COURSE

Beef Wellington, mashed potato, glazed heritage carrot, red wine sauce, truffle

or

Halibut, crushed potato, baby spinach, langoustine, vin Juane

or

Onion tart fine, wild mushroom ragout

## DESSERT & CHEESE FOR THE TABLE

Chocolate clock, caramelised popcorn ice cream

Artisan Cheese Board, grapes, fresh honeycomb, bread and crackers

£250 per person (Children's £100)

A discretionary 15% service charge will be added to your final account.

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