



TASTING MENU NEW YEAR EVE
SAMPLE MENU - SUBJECT TO CHANGE

Amuse Bouche

Pumpkin
Parmesan | Pine Nut

Starter

Venison tartar
Sour Dough | Pine | Shallots

Vegetarian

Artichoke | Goats Curd | White Wine Sauce

Fish

Scallop

Celeriac | Apple | Hazelnut

Vegetarian

Wild Mushroom | Risotto | Cep Espuma | Pecorino

Main

Beef

Beef Wellington | Truffle | Pomme Puree | Heritage Carrots | Wild
Mushroom

or

Vegetarian

Vegetarian Wellington | Truffle | Pomme Puree | Heritage Carrots | Wild
Mushroom

Pre-Dessert

Passionfruit

Passionfruit | Yoghurt | White Chocolate | Ginger

Dessert

Chocolate

Vanilla | Milk | Chocolate



NEW YEARS DAY
SAMPLE MENU - SUBJECT TO CHANGE

Starters

Terrine

Chicken Terrine | Piccalilli | Sour Dough

Soup

Squash | Sage

Salmon

Gravlax | Radish | Beets

Mains

Roast Beef

Potatoes | Carrot | Parsnip | Yorkshire puddings

Sea bream

Fregola | Seaweed | Champagne Sauce

Mushroom

Tortellini | Hen Of The Wood | Spinach | Mushroom Foam

Dessert

Sticky Toffee Pudding

Toffee Pudding | Vanilla Ice Cream

Custard tart

Baked Custard Tart | Nutmeg | Chantilly

Cheeses selection

Crackers | Pickled Grapes



New Years Day Evening Buffet
SAMPLE MENU - SUBJECT TO CHANGE

Starters

Prawn toast
Sweet corn soup
Spring rolls
Peking Chicken wings
BBQ Spare ribs

Mains

Chicken Sweet and sour

Pork char siu

Dragon Noodles

Sides

Egg fried rice
Garlic broccoli
Pak choi black bean

Dessert

Pineapple fritters
Milk Pudding
Star Anise, Egg custard tart