

NEW YEAR'S EVE MENU 2010

31ST DECEMBER

Champagne and canapés on arrival

Globe Artichoke velouté, cep mushrooms

Cured Loch Duart salmon, mandarin, sweet lemon dressing

Game terrine, white onion fondue

Goat's curd cannelloni, roasted beetroot dressing

Blood orange sorbet

Fillet of brill, clams, braised baby gem

Aged sirloin of beef, foie gras, pressed blade, horseradish purée

Roast haunch of venison, celeriac and truffle, oak smoked girdles

Spelt Barley "risotto", confit duck egg

Hot chocolate fondant, salted caramel, milk ice cream

Soft meringue roulade, hazelnuts, lemon

Espresso cheesecake, blue berry compôte

Selection of artisan cheese from our trolley
served with biscuits and chutney

Entry into New Year's Eve party, live entertainment, and fireworks at midnight.

Dress code: Black tie

£135 per person

Local terms & conditions apply. All our prices include VAT.
A discretionary 10% service charge will be added to your bill.