

New Year's Eve Menu

Canapés

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Vitello Tonnato

or

Cured halibut, lemon, yoghurt, dill

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Pumpkin tortelli, sage, amaretti

or

Carnaroli risotto, porcini, lardo

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Monkfish, artichokes, clams, beurre blanc

or

Lemon sole, sunflower seeds, Jerusalem artichoke, concorde vinegar

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Venison, mustard pears, pickled beetroot, hispi cabbage

or

Dry aged rib of beef, pommes anna, glazed carrots, smoked bone marrow

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Caramelised Amalfi lemon tart

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Pistachio soufflé, hot chocolate sauce

£150 per person including a glass of Prosecco on arrival

A 12.5% service charge shall be added to the bill

Menu is subject to change