

# NEW YEAR'S EVE

EARLY SITTING: £120 TILL 7PM | LATE SITTING: £150 FROM 7:15PM

## AMUSE BOUCHE

Ibérico Ham & Manchego Cheese Croquette  
*roasted garlic aioli, ham & chilli jam*

## STARTERS

Fettuccini Cacio e Pepe (v)  
*black truffle, Pecorino cheese*

Deven Crab Doughnuts  
*brown crab hot sauce, Oscietra caviar*

Spicy Salmon Tartare  
*chilli, garlic, Ponzu, avocado & crispy wonton*

Vitello Tonnato  
*tuna dressing, tomato, capers & olive oil*

## MAINS

Roast Pumpkin & Vegan Feta (vg)  
*red onion jam, toasted pine nuts & spinach pithivier*

Whole Grilled Dover Sole  
*Meunière sauce*

Roasted Lamb Rack  
*slow cooked shoulder, lamb sausage, minted lamb jus*

Dry Aged Bone in Ribeye Steak  
*Béarnaise sauce & roasted shallots*

**SIDES FOR THE TABLE - Truffle Mash & Winter Greens**

## DESSERTS

Winter Berry Cheesecake  
*whipped vanilla cream cheese, mulled berry compote, ginger biscuit base*

Vanilla Crème Brulée  
*fresh blackberries, blackberry gel & mint*

Black Forest Mousse  
*72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut*

British & French Cheeses  
*grapes, quince & biscuits*

Macaroon Selection