



NYE MENU

Beginnings

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Bibendum Egg

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Jerusalem Artichoke

36 Month Aged Parmesan, Winter Truffle

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Poached Josephine Oyster

Beurre Noisette, Seaweed

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Mousseline of Cornish Sole

Champagne, Exmoor Caviar

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Ravioli

Smoked Potato, Quail Egg, Winter Truffle

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Fallow Deer Rossini

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Baked Mont d'Or

(supplement cheese course)

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Mont Blanc

Chestnut

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Black Forest

£375

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*