

## New Year's Eve Dinner Menu 2023

Aged Comté Gougères, Jamon Iberico, XXL Nocellara Olives

≈

Cauliflower velouté with winter black truffle

≈

Foie and quail terrine with confit quail legs, quince purée, hazelnuts and toasted brioche

Or

Lobster and scallop raviolo with lobster bisque, sea herbs and basil

≈

Fillet of Belted Galloway beef with glazed cheek, celeriac purée, potato galette, pickled red onion and red wine jus

Or

Wild Cornish turbot with dashi stock, crosnes, Roscoff onion, daikon and an oyster beignet

≈

Passionfruit sorbet

≈

Forced Yorkshire rhubarb croustade with milk ice cream, rhubarb purée and pistachio

Or

Chocolate delice with crème fraiche ice cream, salted caramel and coco nibs

Or

Cheese

**£120.00 per person**

Coffee/Tea (Union coffee/Rare tea company) £5, Mineral water £5 (75cl btl.)  
A discretionary gratuity of 15 % will be added to the total bill



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