

New Year's Eve Dinner Menu 2024

Aged Comté Gougères, Jamon Iberico, XXL Nocellara Olives

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Jerusalem artichoke velouté with winter black truffle

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Orkney scallop tartare with a crisp oyster beignet, pickled red onion, fines herbes and oyster leaves

Or

Roast veal sweetbread with confit onion, sherry vinegar caramel, nasturtium and potato galette

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Fillet of Belted Galloway beef with braised shin, parsley root purée, horseradish, crisp potato terrine and red wine jus

Or

Wild Cornish turbot with a soy, ginger and shallot dressing, kohlrabi, salsify, shiso, shitake and squid

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Lemon sorbet

≈

Passionfruit curd and meringue tartlet with coconut ice cream and lime

Or

Chocolate delice with roast almond ice cream, griottine cherries, coco nibs and cherry purée

Or

Cheese

£125.00 per person

Coffee/Tea (Difference specialty coffee £7 /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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