

NEW YEARS EVE 2021

On Arrival

Glass of Champagne NV & Canapes

Starters

Prawn, crab & avocado timbale, salmon caviar, red amaranth cress & sundried tomato (G)

~

Tempura tiger prawns & soft shell crab, Asian salad, sticky plum & honey dressing

~

Pan-seared Orkney scallops, ginger, chilli & spring onion, wasabi & soy dressing (G)

~

Caramelised red zepelin onion and saint-mature goats cheese tartlet with wild rocket & crème fraiche (G)

Mains

Roasted shellfish, ½ lobster, King scallops. jumbo tiger prawn & garlic butter

~

Grilled line caught wild seabass fillets with braised fennel, candied bacon and lemon butter sauce

~

Baked fillet of Atlantic halibut with tartare and parmesan crust & Chablis sauce (G)

~

Chargrilled Angus beef fillet with caramelised shallots, sautéed wild mushrooms, balsamic glazed cherry tomatoes & truffle jus

~

Tempura cauliflower florets, curried puy lentils, herb salsa & baby coriander (G)

Served with Gratin Dauphinoise, Baby New Potatoes

Desserts

Black Forest Glory (G)

Belgian chocolate, hazelnut & salted caramel tart & clotted cream (G)

Banoffee cheesecake & banana butterscotch ice cream (G)

Lemon meringue pie & raspberry sorbet (G)

Selection of fine cheeses, fig & liquorice chutney, biscuits, grapes & celery (G) (N)

Fresh Filter Coffee & Hand Made Petit Fours

£150 per person

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu.

(N) – Contains nuts, (G) – Contains gluten