



NEW YEAR'S EVE MENU

£95 per person | £120 per person
with a glass of Perrier-Jouët 'Belle Epoque' 2012 on arrival

Grape & cucumber gazpacho

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Honey roasted beetroots *ricotta, smoked almonds &
sourdough crisp*

Crab raviolo *sea vegetables, crab sauce*

Orange glazed duck breast *root vegetables, celeriac purée*

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Mint sorbet

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Champagne & Périgord truffle risotto

Dover sole *preserved lemon, capers & cucumber, tenderstem broccoli*

Highland venison Wellington *braised savoy cabbage, poached quince*

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Dark chocolate ganache gâteau *banana parfait*

Apple tarte Tatin *vanilla ice cream*

Mulled winter fruits *cinnamon ice cream*

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A selection of tea, coffee & homemade chocolates

*An additional course of cheeses can be added
for a supplement of £9 per person*

Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

*Some of our menu items may contain nuts, seeds & other allergens,
wines may contain sulphites. For further details please ask your server.*

Our fish is responsibly caught from sustainable sources.



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