

BURNT TRUFFLE

NEW YEAR'S EVE

£80 per person

SNACK	Crispy duck croquette with plum sauce
STARTER	Potato ravioli and truffled creamed leeks
FISH	Pan-fried halibut, chicken and wild mushroom butter sauce
MAIN	35-day-aged sirloin of beef, short-rib and melted onion pie, braised black cabbage, jus gras
PRE-DESSERT	Heswall Gin and raspberry granita
DESSERT	85% dark chocolate and sea salt tart, blood orange sorbet
SWEET	Lemon macaron