

B u R n T  
T R u f f L e

New Year's Eve

31<sup>st</sup> December 2024

£85 PER PERSON  
OPTIONAL WINE FLIGHT £35

BREAD

**4 seed and stout sour**  
whipped honey and sea salt butter

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STARTER

**Salad of winter endives**  
sticky walnuts and gorgonzola dolce DOP

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FISH

**Pan-fried scallop**  
caramelised cauliflower purée, smoked bacon and roe  
crumb, fresh apple

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MAIN  
COURSE

**Butter-roasted fillet of beef**  
brandied shallot, celeriac purée, crisp Parma ham,  
cavolo nero, red wine jus

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PRE-  
DESSERT

**Blood orange granita**  
whisky liqueur, fresh mint

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DESSERT

**Chocolate and Baileys choux**  
craquelin choux bun with Bailey's ice cream,  
Chantilly cream and dark chocolate sauce

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SWEET

**Dark chocolate champagne truffle**

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

A discretionary 10% service charge will be added to your bill.