

New Year's Eve 2017

Early bird dinner 5-7.30pm, 2 courses £45, 3 course £55 (without Canapes and Amouse Bouche).

NYE Dinner 8pm onwards- 4 courses £65/£95 with wine

Chef's Canapes selection

Amouse bouche

Scallops, sea buckthorn, kale, liquorice
Truffle potato blini, golden beets, smoked cheddar cream
Venison carpaccio, shaved chestnuts, pickled shimeji, truffle dressing
Foie gras smoked eel terrine, quince chutney, homemade brioche

Mushroom pithivier, squash, red rice, madeira vinaigrette
Warm smoked arctic char, Greenland prawns, potato mousseline
Ox cheek pot au feu, truffle polenta
Venison saddle, wild mushrooms, maple swede

Pistachio soufflé
Chocolate planet, salted caramel
Lingonberry meringue, kefir mousse, quinoa
Caramelized poached pear, almond crumble, vanilla cream