



New Year's Eve

GALA BALL

MALTED VEGETABLE BROTH
Wild mushroom tortellini, winter truffle (V)



PRESSING OF GOOSE & SMOKED DUCK BREAST
Pear & brandy compote, pear crisps, pickled baby turnips (DF, GF)

TREACLE-CURED HALIBUT
Beetroot sponge, baby beets, horseradish, sourdough crisps (DF, GF)

PERSIAN-SPICED ROASTED SQUASH
Charred red onion, macerated fig, vegan feta,
pistachio & pomegranate, molasses dressing (GF, VE)



HERB-FED CHICKEN BREAST
Boudin blanc, fondant potato, cep cream, pancetta & potato terrine, celeriac (GF)

FILLET OF YORKSHIRE BEEF
Truffle and parmesan gnocchi, roasted artichokes, king oyster mushroom,
Madeira jus

SALMON & LANGOUSTINE WELLINGTON
Shellfish and tomato sauce, braised fennel, saffron potatoes, basil emulsion

BUTTERNUT SQUASH RAVIOLI
Toasted pine nuts, sage, wilted winter greens, cashew hollandaise sauce (V)



MANHATTAN
Luxardo cherry, whiskey & bitters sorbet, citrus, vermouth espuma (DF*, GF, V, VE*)



PINK CHAMPAGNE & WHITE PEACH CHIFFON '2027'
Chiffon sponge, white peach & Champagne jelly, Chantilly cream



TEA, COFFEE & PETIT FOURS (DF*, GF*, V*, VE*)

FIVE-COURSE MENU
NON-RESIDENTS - £305 PER PERSON

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.

