



## NEW YEAR'S EVE

### **Vegetable consommé**

goats cheese tortellini, truffle oil

### **Trio of seafood**

seared scallop with sauce vierge, mini fritto misto lemon aioli & tuna carpaccio with avocado puree

### **Confit duck rilette bons bons**

served with butternut squash three ways, fig & plum compote, candied walnuts, micro herbs

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### **Champagne Sorbet**

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### **Pan seared fillet of beef (served medium)**

fondant potato, wild mushrooms a la crème, watercress & spinach purée,  
glazed shallots, roasted & creamed celeriac, Madeira jus

### **Pan fried turbot**

poached lobster & lobster bisque, saffron cocotte potatoes, with roasted fennel & aubergine caviar

### **Wild mushroom, spinach & goats cheese pithivier**

Lyonnais green beans, red pepper coulis

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### **Assiette of desserts**

passion fruit & champagne cheesecake, rich chocolate tart & salted caramel  
& hazelnut parfait

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### **Coffee with homemade truffles**

#### **Food allergies and Intolerances:**

Please ask a member of staff if you require information on the ingredients in the food we serve.