

NEW YEAR'S EVE BEAUFORT BAR

UNLIMITED CANAPES & CHAMPAGNE

COLD OPTIONS

ALMOND MACARONS FOIE GRAS PARFAIT
CRANBERRY JELLY

SCOTTISH SCALLOP CEVICHE
PASSION FRUIT | SAFFRON

GIN CURED SCOTTISH SMOKED SALMON BLINI
CHIVE SOUR CREAM | CAVIAR

PINE CURED VENISON CARPACCIO
RYE CRISP | BALSAMIC PEARLS

HOT OPTIONS

LOBSTER RAVIOLI
SPICED PUMPKIN BISQUE

OXTAIL & BONE MARROW PRAINE
HORSERADISH

CHARRED HERTFORD BEEF FILLET
BLACK TRUFFLE AIOU

POMEGRANATE CANDIED BABY BEETROOT
CURRIED PANEER

VEGETARIAN OPTIONS

AVAILABLE ON REQUEST ONLY

ARTICHOKE & GORGONZOLA TARTLET
TRUFFLED PARMESAN

GOAT'S CHEESE & SUNDRIED TOMATO BEIGNETS
VIERGE SAUCE

WILD MUSHROOM VOL AU VENT

POMEGRANATE CANDIED BABY BEETROOT
CURRIED PANEER

DESSERT

SALTED CARAMEL ROCHER
CRUNCHY WAFER | HAZELNUT

ISPAHAN MACARON
ROSE GANACHE | FRESH LYCHEE | RASPBERRY
COMPOTE

CAKE POP
PISTACHIO SPONGE | POMEGRANATE JAM

YOGHURT PANNA COTTA
TROPICAL FRUIT SALSA | COCONUT SHORTBREAD

£250 PER PERSON