

A PARTY TO REMEMBER

AMUSE-BOUCHE

Cappuccino Of White Alba Truffle (V)

Cépes | Lincolnshire Poacher Royale
Granny Smith Apple Pearls

STARTER

Norfolk Chicken & Foie Gras Terrine

Scottish Langoustine Beignet | Poached Cranberries | Viola Flowers

FIRST COURSE

South Coast Turbot

Native Lobster Tortellini | Seabeet | Rosé Champagne Velouté

MAIN COURSE

Rhug Estate Organic Fillet Of Beef

Black Truffle | Pomme Anna | Rainbow Baby Carrots | Smoked Oxtail Bonbon

PRE-DESSERT

Mandarin & Clementine Sorbet

White Chocolate | Louis Roederer Champagne

DESSERT

Countdown To Midnight

Smoked Papua New Guinea Milk Chocolate
Salted Caramel | Banana & Passion Fruit

SELECTION OF PETIT FOURS

A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.
All Prices Are Exclusive Of Drinks Unless Otherwise Stated. All Prices Include VAT.