

A PARTY TO REMEMBER

AMUSE-BOUCHE

Cappuccino Of White Alba Truffle

Cépes | Lincolnshire Poacher Royale
Granny Smith Apple Pearls

STARTER

Heritage Beetroots

Ewe's Curd | Fermented Turnips | Smoked Beetroot Ketchup

FIRST COURSE

Trompette Mushroom Tortellini

Red Kale | Pickled Mustard Seeds | Black Garlic

MAIN COURSE

Sunchoke & Vacherin Cheese 'Wellington'

Textures Of Butternut Squash | Black Truffle | Foraged Herbs

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

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.