

NEW YEAR'S EVE DINNER

4-COURSE

Enjoy your New Year's Eve dinner from 5PM
and keep your table for the rest of the night

CHAMPAGNE

A glass of Joseph Perrier, Cuvee Royale, France NV

AMUSE BOUCHE

Chestnut hummus, sherry vinegar caramel, crouton

STARTERS

Sesame tuna tataki, yuzu ginger dressing, wakame *gf*

Macadamia cheese mousse, roasted pumpkin, balsamic onion, pumpkin seeds *pb*

Smoked Barbary duck terrine, cranberry relish, sourdough

MAINS

Pan seared turbot, new potato, creamed leeks, preserved lemon

Hispi cabbage, miso tahini dressing, toasted seeds *pb*

Lamb brochette, merguez, whipped labneh, harrisa dressing

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream *v*

Mango, passionfruit pavlova, coconut, whipped cream *v*

Dark chocolate torte, honeycomb, Chantilly *pb*