

NEW YEARS EVE



FOR THE TABLE

Warm bread, marmite butter

TO START

Cornish Crab,
whipped avocado, apple, lime

TO FOLLOW

Burnt Halibut
creamed leeks, potato, avruga salad

TO REFRESH

Gin & tonic sorbet

MAIN EVENT

Pan-Roasted Fillet of Beef
Coq au Vin ragout, baby pousse

TO FINISH

Classic Baked Alaska to Share
Winter berries, raspberry coulis

£90 Per Person

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present.

