



New Year's Eve 2024

AMUSE BOUCHE

Steak tartar, winter truffle 87 kcal

London oak smoked salmon blinis, trout roe 76 kcal

TO START

Celeriac & black truffle soup, chives, toasted hazelnuts (vg) 260 kcal

Lobster & Prawn cocktail, avocado, apple, crisp lettuce, Marie rose 367 kcal

Mulled wine cured salmon, cucumber, sour cream, blini 320 kcal

Game terrine, date chutney, brioche 398 kcal

Seasonal veg salad, bitter leaves, truffled goat's curd, honey & lemon (V) (VG on request)
299 kcal

MAIN COURSE

Beef Wellington, creamed spinach, potato gratin, red wine sauce 976 kcal

Icelandic wild cod & mussel risotto 656 kcal

Stuffed Suffolk chicken, truffle & chestnut gnocchi 964 kcal

Wild mushroom & truffle risotto, baby leeks, parsley purée, crisp leeks (vg) 550 kcal

Beef fillet Rossini, roasted celeriac, potatoes, wild mushroom, red wine jus 765 kcal

DESSERT

Valrhona dark chocolate fondant, salted caramel ice cream 367 kcal

Mince pie cheesecake 577 kcal

Cambridge burnt cream, Brandy snap 404 kcal

Baron Bigod cheese, chutney, crackers & oat biscuits 320 kcal

Chocolate truffles 95 kcal

£95 per person