



New Year's Eve 2021

A glass of Laurent – Perrier Brut on arrival

Appetiser

Porcini mushroom cream, garlic brioche, herb oil

Fish course

Yuzu scallops, seared octopus, seaweed, ponzu & pickled ginger

Main course

Barbary duck breast, charred pineapple, black rice, honey soy cashews

Sorbet

Campfire gin, orange & grapefruit

Dessert

Valrhona dark chocolate cremeaux, praline & amaretto

To finish

Coffee & petit fours

£110 per person

(£50 per head deposit required upon booking)

Band – Vodka Martinis