



## NEW YEAR'S EVE MENU

*31st December  
6 course menu*

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*Glass of Champagne on arrival and at midnight*

*Organically reared foie gras and confit duck terrine, Madeira jelly, quince, toasted brioche*

*Roasted Orkney scallop, cep puree, parmesan & truffle veloute, nori powder*

*Lake District heritage beef fillet, roscoff onion, horseradish, sgirolles, red wine sauce*

*Truffle brie de meaux, spiced port gel, apple and walnut salad, golden raisins*

*Valbrona chocolate mousse, confit orange, cocoa nib tulle, caramelised orange sorbet*

*Selection of Petit fours*

*Adult £160 | Children 80*

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*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.  
A 12.5% discretionary service charge will be added to your bill.*