



NEW YEARS EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

SELECTION OF CANAPÉS

2 OF EACH PER PERSON

SMOKED SALMON MOSCOVITE
smoked salmon cornets, horseradish crème fraîche, caviar

SPICED DUCK CONFIT
spring onion, shiso, hoisin sauce in croustade

CORNISH CRAB
burnt cucumber, apple

ASIAN VEGETABLE RICE PAPER ROLLS
wasabi mousse

BOWL FOOD SELECTION

1 OF EACH BOWL PER PERSON

BRAISED OX CHEEK BOURGUIGNON
creamed potato, cabernet sauvignon jus

HALIBUT & LOBSTER PIE
braised fennel, lobster bisque, puff pastry crust

ALTERNATIVE VEGETARIAN OPTION

XACUTI VEGETABLE CURRY
fragrant rice, oat yoghurt (ve)

WILD MUSHROOM & ROOT VEGETABLE COTTAGE PIE
truffled potato purée (ve)

PUDDING

BITTER CHOCOLATE & MANDARIN DELICE
Cointreau oat crème fraîche (ve)

or

TRUFFLE BRIE
truffle honey, celery, grapes, Scottish oat cakes