

# YEAR'S EVE







# Roasted Butternut Squash and Sage Soup, Hazelnut Oil (vg) £ 22

A creamy, velvety soup made from roasted butternut squash, perfectly balanced with fragrant sage and a drizzle of rich hazelnut oil, adding a warm and nutty depth.



# Smoked Salmon, Orange, Fennel and Dill Salad, Sweet Mustard Dressing £ 25

Delicate slices of smoked salmon paired with vibrant segments of orange, thinly shaved fennel, and fresh dill, topped with a tangy yet sweet mustard dressing.

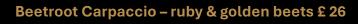


# Duck Rillettes, Sweet and Sour Cucumber, Hoi Sin, Sourdough Toast £ 28

Slow-cooked and shredded duck, rich and flavourful, served with sweet and sour cucumber for a tangy crunch. Accompanied by hoisin sauce and toasted sourdough for a satisfying bite.

## Cherry tomato & mozzarella bocconcini £ 22

Roquette, pesto dressing & sticky balsamic



Black olive tapenade, crumbled goats' cheese, honey & thyme dressing







# MAINS



Duo of Beef, Pressed Potatoes, Seasonal Vegetables, Candied Shallot Jus £ 45

Two exquisite cuts of beef prepared to perfection, served with layers of golden, pressed potatoes, fresh seasonal vegetables, and a luxurious candied shallot jus that ties the dish together with a sweet, Savory finish.



Roast Chicken Breast, Fondant Potato, Charred Corn, King Oyster Mushroom, Truffled Jus £ 42

Tender roast chicken breast paired with melt-in-your-mouth fondant potatoes, smoky charred corn, earthy king oyster mushrooms, and a drizzle of truffle-infused jus for a rich and decadent flavour experience.



Crushed new potatoes, courgette Spaghetti

Sea bass fillet, sauce Antiboise £ 42

Fondant potato, wilted spinach, roast shallots



Beetroot Risotto, Roasted Golden Beets, Candy Beets, Vegan Feta, Basil Oil (vg) £35

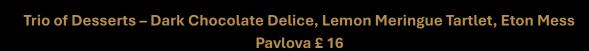
A vibrant, creamy beetroot risotto served with roasted golden and candy-striped beets, topped with crumbled vegan feta and a fragrant basil











A delightful trio to satisfy all cravings: a rich and silky dark chocolate delice, a tangy lemon meringue tartlet, and a light and airy Eton mess pavlova.

# Rhubarb and Ginger Mousse cake, Stem Ginger Syrup, Gin and Lemon Sorbet £ 16

A refreshing, and unique dessert featuring a tangy rhubarb and ginger mousse cake, drizzled with stem ginger syrup, and paired with a sharp yet refreshing gin and lemon sorbet

# NGCI Vegan chocolate & coconut tart £ 16

Chocolate paint, pistachio ice cream

## Caramelized hazelnut praline mousse £ 16

Flocked cream, light chocolate textures & chopped hazelnuts.

## Selection of Cheeses, Biscuits, Grapes, Chutney, Celery £ 16

A carefully curated selection of artisan cheeses, served with crisp biscuits, juicy grapes, tangy chutney, and fresh celery for a classic and indulgent cheese course.