



# New Year's Eve Celebrations

## Pre-Starter

Creamy Wild Mushroom Soup (v)  
*mushroom duxelle, quail egg, truffle foam*

Smoked Chicken & Foie Gras Ballotine  
*Granny Smith apple, almond, toasted brioche*

## Starter

Smoked Potato & Quail Egg Ravioli (v)  
*pea veloute, parmesan*

Pan-seared Salmon  
*vanilla celeriac purée, avocado, razor clam, sauce vierge*

## Intermediate

Strawberry & Lime Granita (v)

## Main Course

Pan-fried Irish Beef Fillet  
*broccoli, Dauphinoise potatoes, Stilton, onion chutney*

Roasted Vegetable Pithivier (v)  
*Fourme d'Ambert cheese, truffle foam*

## Dessert

Passionfruit Mousse  
*in a cone, popping candy*

Chocolate Avalanche  
*pistachio ice cream, chocolate ganache, honeycomb, cream*

## Includes:

A glass of champagne and canapés on arrival, party novelties and decorations

## Available:

31st December from 5:30pm to 9:30pm

**£79.00 PER PERSON**

**£40.00 PER CHILD U12**

*Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.  
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill.*

*Menu above is a sample menu and subject to change, please contact events for updates. Minimum of 10 people. Please choose one option for the whole party for each course or a minimum £5 supplement will be applicable per person.*

*\*£5 supplement per person. (v) Vegetarian, (vg) Vegan*