

..... **NEW YEAR'S EVE**

£150 Per Person | 3 Course Dinner
Includes a complimentary glass of Prosecco

FOR THE TABLE

Pre-order only

Colchester Oysters
Champagne Mignonette Dressing,
Blood Orange, Dill (GF)(DF)
One 4.00 | Six 22.00 | Dozen 44.00

Caviar & Blinis
20g Exmoor Oscietra Caviar, Bellinis,
Creme Fraiche 50.00

Iberico De Bellota Ham
80g Iberico De Ballota Ham,
Wagyu Fat House Crisps, Creme
Fraiche 35.00

APPETISERS

Celeriac Velouté
Winter Truffle Custard, Walnut Ketchup
Pomegranate (GF)(N)

Steak Tartare
Dry-aged Beef, Wagyu Fat House Crisps, Nori, Confit Egg
Yolk, Crispy Capers (GF)(DFA)

Salmon Mosaic
Blood Orange, Pickled Cucumber, Beetroot
Tuille, Buttermilk & Dill Dressing (N)(GF)
(DFA)

Twice Baked Cheese Soufflé
Mini Waldorf Salad, Champagne & Wild Mushroom
Cream, Old Winchester Parmesan (N)(V)

MAIN COURSE

Wagyu Poached Lobster Tail
Carrot Purée, Pomme Anna Chips, Lobster
Mayonnaise, Vadouvan Matelote Sauce (GF)

Signature Beef Wellington
Whipped Truffle Mash Potato, Caramelised
Cauliflower Purée, Tenderstem Broccoli,
Bordelaise Sauce

Treacle Glazed 16oz Chateaubriand (For Two)
Pomme Anna Chips, Truffle Mash Potato,
Tenderstem Broccoli, Bordelaise Sauce (GF)

Goats Cheese & Truffle Agnolotti
Charred Corn, Caramelised Cauliflower Purée,
Toasted Hazelnuts, Wild Mushroom Cream (N)
(V)

DESSERTS

Sticky Toffee Pudding
Salted Caramel Fudge, Clotted Cream Ice
Cream, Whisky Toffee Sauce (V)

White Chocolate Creme Brûlée
Raspberry, Pistachio Ice Cream (N)(V)(GF)

Black Forest Gateau
Dark Chocolate Sponge, Chocolate Crème,
Vanilla Crème Fraîche, Black Cherry & Kirsch
Sorbet (V)

Chef's Selection of 4 British Cheeses
Truffled Baron Bigod Brie, Montgomery Cheddar,
Colston Bassett Stilton, Rachel Goat's Cheese. Served
With Quince Gel, Grapes, Tomato & Chilli Chutney,
Artisan Crackers (GFA)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.