



NEW YEARS EVE

Gala Dinner Menu

Mushroom agnolotti, spiced date and crispy
onion

Venison tartar, beetroot ketchup,
sourdough, lettuce relish

Sea bass, pomme, spring onion, bouillabaisse
hollandaise

Guinea fowl, suet pudding, parsnip, truffle

Chocolate marquise, aerated chocolate, olive
oil ice cream and balsamic

Frangipane tart, poached pineapple, crème
fraiche and pink peppercorn