

Avenue

New Years Eve
Early sitting

Crispy pig's trotter, fried quail egg, perigord truffle

Confit cep and leek tart , Truffle

Lobster bisque, crayfish tails, tarragon

Salmon en croute , broad bean puree, caviar beurre blanc

Five spice barbary duck breast, oxtail ravioli, mushroom sauce

10oz Galloway rib eye steak foie gras butter, pont neuf

A vegetarian option will also be available on the evening

Cherry and almond pithiviers, thyme ice cream

Chocolate and raspberry cake torte, crème fraiche

Orange panna cotta, honey roast fig

English cheese board, quince jelly

£35.00 per person

Second Sitting

Foie gras and majool date terrine, spiced apple compote, brioche

½ dozen native oysters shallot vinaigrette , caviar

Champagne and truffle risotto

Diver caught scallop, bone marrow persillade, samphire

Parmesan and herb crusted halibut, samphire, caviar beurre blanc

Five spice barbary duck breast, oxtail ravioli, mushroom sauce

Tornado Rossini, perigord truffle

A vegetarian option will also be available on the evening

Toffee and apple Sundae

Muscovado and hazelnut tart, crème fraiche ice cream

Pear jelly, winter fruits , elderflower ice cream

English cheese board, quince jelly

£68.00 per person