

**New year's eve sample menu**  
**£65.00**

**Chestnut pheasant soup**

mushrooms and toasted brioche

**Jerusalem artichoke salad**

truffle dressing, rocket and shaved Parmesan

**Cured salmon**

pea cress, tomato and truffle dressing

**Lobster tortellini**

caramelized salsify, mushrooms and tarragon infused broth

**Pressed foie gras terrine**

quince, walnuts and sorrel

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**Pan-seared sea bass**

celeriac, charlotte potato and black truffle

**Roasted salmon**

crushed potato, horseradish and red chard salad

**Corn-fed chicken**

sauce albufera and cocotte of winter vegetables

**Beef en brioche**

Bordelaise sauce and wilted spinach

**Hand made papadelli**

black trompette mushrooms and vacherin mont dor

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**Grand marnier soufflé**

burnt orange ice cream

**Pineapple Carpaccio**

coconut sorbet and Thai basil

**Peanut butter parfait**

milk chocolate ganache and salted caramel ice cream

**Section of French cheeses**

oat biscuits and fig bread