

New Year's Eve 2025

VEUVE CLICQUOT

"Yellow Label" Brut, Reims

snacks

CARAMELISED ONION & OLIVE FOCACCIA

aged balsamic, red pepper feta dip

SALT & VINEGAR CRISPS

truffle crème

CHEESY POLENTA CROQUETAS

Parmesan, black truffle mayo

choose one from each section

LANGOUSTINE & PRAWN RAVIOLI

Kaffir lime coconut sauce

BEETROOT TERRINE

granola, horseradish

LONGHORN BEEF CARPACCIO

truffle, shallots, capers, Pecorino

JERUSALEM ARTICHOKE VELOUTÉ

Champagne & truffle sabayon, Comté grilled cheese

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DUCK & WAFFLE ROYALE

Gressingham duck crispy leg confit, foie gras, fried duck egg, maple mustard jus

WHOLE LOBSTER THERMIDOR

fries, garlic aioli, mache salad

BRAISED SHORT RIB

truffle potato purée, winter greens, truffled beef jus

GIROLLE & WILD MUSHROOM PACCHERI

Parmesan cream, winter truffle, chives, Pecorino

dessert

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, vanilla ice cream

CHOCOLATE MOUSSE CAKE

dark chocolate sponge, Grand Marnier ice cream

BAKED ALASKA

pistachio sponge, vanilla ice cream, torched meringue

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

