

# New Years Eve Menu

## Amuse Bouche

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### **Confit Duck Leg**

Sea Buckthorn, Plum

## Starter

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### **Scallop**

Yuzu, Cucumber, Marigold, Roe

## Intermediate Course

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### **Champagne Sorbet**

## Main Course

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### **Grassfed Beef Fillet**

Potato Mille Fuille, Pumpkin, Confit Shallot, Port Reduction

## Dessert

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### **Assiette of Valrhona**

Caraibe Chocolate

### **Cheese Platter**

Selection of French and British Cheeses

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN