



# **NYE 5-course meal**

## **with glass of sparkly**

**5pm - £120 | 8:30pm - £135**

### **Amuse Bouche**

**Blinis with black caviar**

### **Starter**

**King Scallops on the shell gratin with spinach & meunière sauce**

**Five spice duck salad with honey and walnut dressing**

**Temari sushi trio – tuna, salmon, yellowtail**

**Beetroot carpaccio with warm goat cheese (V)**

### **Middle course**

**Homemade tagliatelle flambéed in parmesan wheel  
with white truffle shavings**

### **Main**

**Pan-seared halibut with sundried tomatoes, samphire and lemon  
olive oil dressing with saffron new potatoes**

**Roast rack of lamb with herb crust served with potato dauphinoise  
and redcurrant jus**

**Sushi boat – 6 sashimi pieces, 3 maki pieces and 3 nigiri pieces**

**Wild mushroom risotto with white truffle**

### **Dessert**

**Baileys and passion fruit panna cotta**

**Warm chocolate fudge cake with vanilla ice cream**

**Selection of cheeses**

A discretionary 12.5% service charge is added to your bill