

New Year's Eve Igloo



To start

Crab cake, curry mayo, pickled vegetables
Potato & mushroom risotto, poached egg,
mushroom velouté (v)
Pan-seared pigeon breast, celeriac remoulade,
chimichurri

The main event

Maple glazed venison, dauphinoise potatoes,
seasonal vegetables, jus
Seared fillet of halibut, chive & rapeseed oil mash,
seaweed butter sauce, salmon ikura
Butternut squash, smoked applewood & leek wellington,
dauphinoise potatoes, seasonal vegetables, jus

To finish

Chocolate baked Alaska
Rum baba, exotic fruit salsa, vanilla bean Chantilly
Dark chocolate delice, raspberry coulis

Cheese course

Local cheese selection, apple & vanilla chutney,
frozen grapes, crackers

135 per person

Including canapés, a glass of Champagne Taittinger
on arrival and a midnight toast

(v) denotes vegetarian, (v+) denotes can be made vegan

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%