

New Year's Eve Igloo



To start

Brussel sprout bhaji, lentil dhal, chive yogurt
(v,v+)

Duo of duck, confit leg bon bon, smoked duck breast,
carrot & star anise puree, herb oil

Smoked salmon and mackerel parcel, citrus gel

The main event

Fillet steak, confit shallot, miso turnip, port &
thyme jus

Roasted cod, saffron risotto, chimichurri sauce

Curried potato gnocchi, maple piccolo parsnip, winter
squash (v,v+)

To finish

Red wine poached pear, white chocolate cremeaux

Ginger sponge, mascarpone ice cream, brandy snap

Clementine & dark chocolate delice, Grand Marnier

Cheese course

Local cheese selection, apple and vanilla chutney,
crackers

140 per person

Including canapés on arrival & a glass of Champagne
Taittinger for the midnight toast

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

All our food is prepared in a kitchen where nuts, gluten and other food allergens
are present. Our menu descriptions do not include all ingredients. If you have a
food allergy or intolerance, please let us know before ordering. Full allergen
information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%