



# NEW YEAR'S EVE FIVE-COURSE MENU

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## AMUSE BOUCHE

Beetroot tartlet, goat cheese (v)  
Scallop tartare, caviar  
Venison tartare, blackberry gel

## STARTERS

Lobster ravioli, lobster bisque, lobster espuma  
Spinach and ricotta ravioli, red pepper velouté (v)  
Braised beef cheek and ricotta ravioli, red wine reduction

## MAINS

Pan fried duck breast, braised duck leg croquette, spiced carrot purée, crispy brussels sprout leaves, port sauce infused with cranberries

Pan fried stone bass, courgette 3 ways, baby courgettes, courgette purée, pickled courgette ribbons

Wild mushroom and truffle wellington, truffle cream sauce, seasonal vegetables (v/ve)

## DESSERTS

Dark chocolate panna cotta, chocolate soil, raspberry ice cream  
White chocolate cheesecake, raspberry gel, raspberry sorbet  
Selection of cheeses served with artisan crackers, chutney, celery, grapes