

garden house / *New Year's Eve*

canapés & champagne

bread & salted butter

starter

marbled game terrine pickled shimeji mushroom, nasturtium

leek terrine pickled shimeji mushroom, nasturtium (ve)

middle course

grilled halibut smoked cauliflower, grapes, champagne velouté

charred & smoked cauliflower pickled grapes, toasted almond velouté (ve)

main course

dry aged beef fillet truffle mash, wilted spinach, Maderia

grilled butternut squash truffle mash, wilted spinach romesco (ve)

dessert

dark chocolate & passion fruit delice pistachio

coconut panna cotta passion fruit caramel (ve)

tea, coffee & petit fours

A discretionary 12.5% service charge will be added to your bill – of which our team receive 100%. Please inform your server of any allergies or dietary requirements before ordering.