

New Year's Eve Menu

STARTERS

ROASTED BEETROOT & GOAT CHEESE SALAD vN

Rocket, walnut, red wine vinegar dressing

LOBSTER COCKTAIL

Baby gem lettuce, cucumber, tomato, apple

CHICKEN LIVER & FOIE GRAS PARFAIT

Pain D'epices, crème anglaise, chocolate, cherry

MAINS

WILD MUSHROOM TAGLIATELLE vN

Hazelnut cream cheese, chive

LOBSTER RISOTTO s

Baby vegetable, parsley

BLACK COD

Asparagus, smoked potato, hollandaise, caviar

WAGYU TENDERLOIN

Truffle

SIDES

TRUFFLE ROASTED POTATOES ROASTED HONEY GLAZED CARROTS

DESSERTS

BAILEYS CRÈME BRÛLÉE AN



Hazelnut praline

DOUBLE CHOCOLATE PARFAIT

Chocolate glaze

STICKY TOFFEE COFFEE PUDDING N

Vanilla ice cream



V VEGETARIAN - A ALCOHOL - N NUTS - S SHELLFISH
DISHERS ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH AND DAIRY



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WINE

WHITE

RED

ROSÉ

BEER

HEINEKEN

SPIRITS

VODKA

RUM

GIN

WHISKY

COCKTAILS

HOUSE GIN & TONIC

Gin, fig, cardamom, tonic

APEROL SPRITZ

Aperol, Prosecco, soda

SOFT BEVERAGES

EXCLUDING RED BULL

WATER

FRESH JUICE

