

New Year's Eve 2023

PHILIPPONNAT CHAMPAGNE

Brut Royale Reserve, Mareuil-Sur-Aÿ

for the table

CRISPY OYSTERS

lemon & ginger mayo, salmon roe, dill

CHEESY POLENTA CROQUETAS

black truffle mayo

choose one dish from each section

ISLE OF MULL SCALLOP

buttered brioche, pink peppercorns, Amalfi lemon, tarragon

CHICKEN LIVER PARFAIT

buttermilk waffle, cranberries, white balsamic pickled grapes

DUCK BREAST CARPACCIO

sprout leaves, pickled mustard seeds, cranberry jam

LOBSTER GNOCCHI

crustacean bisque, lemon pearls, tarragon

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DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

ROASTED HALIBUT

boulangère potatoes, beurre blanc, trout caviar

HAY BAKED RUMP OF LAMB

spiced carrot purée, winter greens, jus

TAGLIATELLE

Parmesan & Pecorino emulsion, truffle shavings

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CHOCOLATE TORTE

orange sorbet

BISCOFF CHEESECAKE

espresso stracciatella ice cream, Lotus Biscoff crumb, white chocolate shavings

CRANACHAN WAFFLE

whiskey cream, raspberry sorbet, honey oats

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten conscious



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance prior to ordering to your host.