

New Year's Eve 2024

VEUVE CLICQUOT

"Yellow Label" Brut, Reims

for the table

FANCY HASH BROWN 🌾

crème fraîche, caviar

GRILLED OYSTER 🌾

hollandaise brûlée

CHEESY POLENTA CROQUETAS 🌾 🌿

black truffle mayo

BEEF TARTARE 🌾

potato crisp, harissa oil, crispy shallots

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP 🌿 🌾

tempura crisps

CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

KING PRAWNS 🌾

garlic butter, white wine, chilli

TRUFFLE & BURRATA RAVIOLI 🌿

Parmesan

LOBSTER THERMIDOR

raclette, chips

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

LAMB CUTLET 🌾

braised shoulder Shepherd's Pie, winter greens, gravy

LEMON MERINGUE WAFFLE 🌿

lemon curd, Italian meringue, lemon sorbet, dill

CHOCOLATE GANACHE 🌿 🌾

sesame ice cream, chocolate soil

PLUM PUDDING 🌿

plum cobbler, roasted plum ice cream

COFFEE & TEA

house selection



Corporate Chef Maxwell Terheggen

🌾 Gluten Free 🌿 Vegetarian 🌾 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.