

New Year's Eve

2026

Welcomed with a glass of champagne

for the table

SALT & VINEGAR CRISPS
truffle crème

CARAMELISED ONION & OLIVE FOCACCIA
aged balsamic, red pepper feta dip

BURRATA VOL-AU-VENTS
red onion marmalade



choose one from each section

LOBSTER RAVIOLI
kaffir lime coconut sauce

BEEF CARPACCIO
truffle, shallots, capers, Pecorino

SALT BAKED BEETROOT
avocado, mint, blackberries

JERUSALEM ARTICHOKE VELOUTÉ
Comté grilled cheese

~

DUCK & WAFFLE ROYALE
crispy leg confit, foie gras, fried duck egg, maple mustard jus

ROASTED HALIBUT
tarragon crust, lobster bisque, sea vegetables

PRIME RIB OF BEEF
potato purée, winter greens, béarnaise sauce, beef jus

GIROLLE & WILD MUSHROOM PACCHERI
parmesan cream sauce, winter truffle, Pecorino, chives

~

STICKY TOFFEE WAFFLE
butterscotch caramel sauce, vanilla ice cream

CHOCOLATE MOUSSE CAKE
dark chocolate sponge, matcha ice cream

BAKED ALASKA
pistachio sponge, vanilla ice cream, torched meringue

