

# New Year Celebration Menu 2024

Canapes

Seared hand dived Scottish scallop  
Celeriac and apple puree  
Roasted chicken emulsion

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Slow cooked belly pork with langoustine  
Spiced apple and Vadouvan

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South Coast Turbot poached in Champagne  
Salsify and caviar

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Fillet of dry aged beef, duck fat potatoes with thyme  
Madeira and foie gras

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Baron Bigod soaked in Calvados with truffle,  
Wrapped in brioche crumb

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Passion fruit soufflé dark chocolate sauce

Coffee and petit fours

£165.- per person. Wine selection and 15% service charge excluded