

New Year's Eve Dinner

Sample Menu

CAVIAR

"Kristal" – Amur River
seaweed, potato, oyster

FOIE GRAS

Andignac – Les Landes
sancho pepper, pear, koji rice, sake

SCALLOP

Davy Price – Scotland
pumpkin, black truffle, Parmigiano Reggiano

TURBOT

Stella Marris – Cornwall
black truffle, calçot, dill

VENISON

Wales
"wellington", quince, chestnut, "Poivrade sauce"

BRILLAT-SAVARIN

France
black truffle, herbs, frisée salad

CITRUS FRUIT

Bâches – France
Douglas fir, vanilla

CHOCOLATE

Tainori – Dominican Republic
sobacha, ginger

£325

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill.
Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.
Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.