

# New Year's Eve Lunch

## Sample Menu

### CAVIAR

*"Kristal" – Amur River  
seaweed, potato, oyster*

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### FOIE GRAS

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

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### SCALLOP

*Davy Price – Scotland  
pumpkin, black truffle, Parmigiano Reggiano*

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### TURBOT

*Stella Marris – Cornwall  
black truffle, calçot, dill*

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### VENISON

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

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### BRILLAT-SAVARIN

*France  
black truffle, herbs, frisée salad*

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### CITRUS FRUIT

*Bâches – France  
Douglas fir, vanilla*

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### CHOCOLATE

*Tainori – Dominican Republic  
sobacha, ginger*

£325

*We also offer a five-course menu at £195 excluding Scallop, Brillat-Savarin and Chocolate dishes.*

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.