

# *New Year's Eve Dinner*

## CAVIAR

*"Kristal" – Amur River*  
*sea urchin, dashi, "Fine de Claire" oyster*

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## BLACK TRUFFLE

*Melanosporum – France*  
*Jerusalem artichoke, "Noir de Bigorre" ham, Parmigiano Reggiano*

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## LOBSTER

*Phil Trebilcock – Cornwall*  
*Tandoori spices, carrot, citrus, coriander*

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## TURBOT

*The Duchess – Cornwall*  
*leek, seaweed, potato, "champagne sabayon"*

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## PIGEON

*Jean-Jacques Boga – Brittany*  
*parsnip, "ras el banout", Medjool date*

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## BRILLAT-SAVARIN

*Bourgogne – France*  
*black truffle from Périgord, fresh herbs*

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## BERGAMOT

*Sicily – Italy*  
*marinated ginger, Earl grey, finger lime*

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## CHOCOLATE

*Carupano – Venezuela*  
*pear, allspice*

£360

We will require full prepayment of the menu price upon making reservation which will be non-refundable after.

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 advise on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.