

NEW YEAR'S EVE MENU

Tuesday 31st December 2024 - 7pm

Champagne & Amuse-bouche

Panisse Niçois served with black olive tapenade

Served with a glass of Mas Daumas Gassac rosé frizzant

Starter

Wild boar and truffle ravioli with sauce Perigeux

Served with a glass of Châteauneuf-du-Pape Blanc 2021, Château de Vaudieu

Soup

Oxtail consommé flavoured with dry Sherry

Served with a glass of Manzanilla, Sanlúcar de Barrameda, La Cigarrera.

Fish

Poached halibut, preserved white asparagus, dill and Hollandaise sauce

Served with a glass of Pinot Gris, Cuvée Albert 2019, Albert Mann

Main

Goose ballotine, pommes fondante, cep mushrooms and green peppercorn cream sauce

Served with a glass of Moulin-à-Vent 2021, Château du Moulin-à-Vent

Cheeses

Mature goats cheese drizzled honey and sourdough toast

Served with a glass of Bergerac 'La Gloire de Mon Père' 2020, Tour des Gendres

Dessert

Praline ice cream, caramelised hazelnuts and chocolate sauce

Served with a glass of Marsala Vigna Miccia Orro, Marco de Bartoli

Coffee

Coffee or tea served with rice paper nougat

£160 per person - booking essential

Vegetarian menu available - Allergies? Please let us know when booking.

A non-refundable £50 deposit is required to confirm your booking