

NEW YEARS EVE 2018 MENU

£80pp

A glass of Champagne and canape

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Jerusalem artichoke velouté, hazelnuts and black truffle oil

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Hebridean poached halibut, pumpkin, ginger and shiitake mushrooms

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Lake District beef short rib, truffle pomme purée and Savoy cabbage

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mince pie ice cream, orange and brandy caramel, short bread crumble

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Black Forest gateaux, kirsch mousse, morello cherry