

NEW YEAR'S EVE

MIRROR ROOM

A glass of Ruinart Brut

Potato pancake, sour cream, Imperial caviar

London cure smoked salmon, Cornish crab, avocado, fennel, coriander
Twice baked Beaufort cheese soufflé, cherry tomato compote, winter truffle
Pressed goose liver & smoked duck, plum gel, toasted brioche

Tortellini of scallop, cauliflower puree, prawn & ginger velouté
Velouté of celeriac & Braeburn apple, caramelised apple, sautéed mushrooms

Baked loin of roe deer, blackberries, chestnuts, parsnip puree, Sloe gin sauce
Roast seabass, mustard crust, potato terrine, red wine sauce
Heritage beetroot & hispi Wellington, Romesco sauce

Rosé champagne, lychee gel

Bitter chocolate ganache, caramelised hazelnuts, mandarin sorbet
Coconut mango sphere, pina colada sorbet, kalamansi gel
Yuzu mousse, candied fennel, blackberry sorbet (v)

Tea & Coffee | Mince pies

£325 per person

A 15% discretionary service charge will be added to your final bill
If you have a food allergy or intolerance, please inform your server upon placing your order
