

New Year's Eve Dinner 2024

OSCIETRA CAVIAR buckwheat blinis, capers, crème fraîche (Ce, E, F, G, M, SD)

BROWN BUTTER POACHED COD cucumber, oyster, Dorset wasabi (C, Ce, F, M, SD) | O R |

RISOTTO OF DEVON CRAB

tomato, avocado, Espelette (C, Ce, F, M, SD)

FILLET OF BEEF Roscoff onion, smoked potato, sauce Zingara (Ce, G, M, SD) CORN-FED GUINEA FOWL choux farci, perigod truffle, sauce albufera (Ce, E, M, SD)

CORONATION CHICKEN TERRINE

golden raisin, avocado, sesame

(Ce, G, M, S, Se, SD)

SALTED CARAMEL & WHITE CHOCOLATE FONDANT

OR

crème fraiche, New Forest cider sorbet

(E, G, M, S, SD)

SELECTION OF BRITISH ARTISAN CHEESE quince jelly, chutneys, Muscat grapes (Ce, G, M, N)

COFFEE AND BONBON EXTRAVAGANZA (E, G, M, N, S, SD)

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS For dietary requirements and food allergies, please ask a member of our team for assistance.