



NEW YEAR'S EVE 2023

Five Course Gala Dinner £59pp

Nigiri Trio VE GF

roasted Shiitake, beetroot pearls, avocado, Yuzu coulis, Shiso infused soy dressing

Blue Corn Tostada VE GF

black bean pureé, BBQ jackfruit, sour cream

Wild Mushroom Pâté VE GFO

porcini jelly, port caramelised red onion, crostini

Stuffed Artichoke VE GF

filled with Beluga lentil ragu, confit carrots, mixed herb coulis

Chocolate Panna Cotta VE GF

poached pear, mandarin mousse, passionfruit pearls

VE vegan | GF gluten free | GFO gluten free optional on request

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.