NEW YEAR'S EVE

Snacks

Brown butter milk bread & Marmite sourdough -with cultured smoked & Pecorino butter

Salad

A salad of heritage beetroot, fennel, walnuts, clementine & dill

Starter

Confit duck raviolo, crispy chilli butter & cured egg yolk
Jerusalem artichoke Raviolo with celeriac puree & Winter truffle

Main course

Pasture raised beef shortrib, slow cooked in Chianti with a saffron & bone marrow risotto & Parma ham
Cornish sole wood roasted on the bone with trout roe, smoked leeks & fino butter sauce
Crispy aubergine with Medjoul date & chickpea tagine, a pomegranate salad with za'atar

Dessert

Caramelised white chocolate mousse, blood orange & candied pistachio

Sweet Treat

Creme brulee & fig fudge