

NEW YEAR'S EVE

Dinner

Laurent-Perrier Champagne and Canapés

AMUSE-BOUCHE

Scallop Ceviche clam tiger milk
(M, Mo)

TO START

Venison Ballotine Cliveden 66 chutney, rose crackers (G)

FISH

Lobster Poached in Butter

lemon verbena crab dumpling (C, G, M, Mo)

MAIN

Fillet Beef
truffled potato, red wine sauce
(G, M)

PRE-DESSERT

Rose and Champagne Sorbet

DESSERT

Chocolate Souffle

pistachio ice cream

(E, M, N)

British Cheeses from our trolley

Coffee and Bonbons