

O R R E R Y

New Year's Eve 2021

Menu

Amuse bouche

Duck liver terrine, preserved apple compote, toasted sourdough

Baked fillet of Turbot, wild mushroom, Champagne velouté

Tournedos Rossini, sauce Périgourdine

Cheese plate

Orange pannacota, lemon meringue, sorbet

Petit fours

Menu 100.00

Wine Pairing 79.00

Premium Wine Pairing 105.00

Kindly note that a £2.00 cover charge per person will apply.
A discretionary 13.5% service charge will be added to your bill. All prices include VAT
If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
Please note seasonal ingredients are subject to change before Thursday 31st December 2020