

O R R E R Y

New Year's Eve 2023

Menu

Amuse bouche

Lobster raviolo, bisque

Baked fillet of seabass, wild mushrooms, Champagne velouté

Beef medallion, pomme purée, sauce Périgourdine

Farmhouse cheese

Vanilla pannacotta, passion fruit jelly

Petit fours

Menu 120.00
Wine Pairing 95.00

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.

Kindly note that a £2.00 cover charge per person will apply.

Please be aware that traces of allergens used in our kitchen may be present.
Seasonal ingredients are subject to change before Saturday 31st December 2022