

O R R E R Y

New Year's Eve 2024

Amuse bouche

Confit duck raviolo, Champagne velouté, elderberries

Dorset crab, mango, wasabi avocado

Beef medallion, pomme purée, wild mushrooms, sauce Périgourdine

Sainte-Maure de Touraine goat cheese curd, beetroot

Vanilla pannacotta, passion fruit, Laurent Perrier Champagne jelly

Petit fours

Menu 110.00
Wine Pairing 95.00

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

A discretionary 14.5% service charge will be added to your bill. All prices include VAT
Should you have any allergies or intolerances, please advise your server who will be happy to discuss them
with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic
ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are
made to vegan recipes but may not be suitable for guests with milk or egg allergies
Seasonal ingredients are subject to change before Tuesday 31st December 2024