

NEW YEAR'S EVE MENU

Sunday 31st December 2023 - 7pm

Champagne & Amuse-bouche

Smoked trout mousse in a brick tartlet with Exmoor caviar

Served with a glass of Champagne Mas Daumas Gassac rosé frizzant

Starter

Pan-fried quail 'en Crepinette' with Jerusalem artichoke purée, quail jus and fresh chervil

Served with a glass of Brandhurst de Begheim Pinot Gris 2016, Domaine Rolly Gassmann

Soup

Cep mushroom velouté with whipped cream and chive

Served with a glass of Viognier 2021 'Le Cabanon', Maison des Alexandrins

Fish

Native Mersey oyster served with lime foam, sesame oil and toasted seaweed

Served with a glass of Cheverny Blanc 2021, Domaine du Salvard

Main

Roast duck breast 'à l'Orange' on Orzo pasta with shredded hispi cabbage and bacon with crispy shallots

Served with a glass of Madiran 2014, Château Bouscassé 'Vieilles Vignes'

Cheeses

Twice baked parmesan soufflé with quince and date chutney

Served with a glass of Vin de Corse 2021, Clos Colombu

Dessert

Duo of chocolate mousse gateau on a crunchy base with mirror glazing

Served with a glass of Chez Jau Rivesaltes Ambré 2007

Coffee

Coffee or tea served with matcha & almond financier

£150 per person - booking essential

Vegetarian menu available - Allergies? Please let us know when booking.

A non-refundable £50 deposit is required to confirm your booking