

New Year's Eve menu

Champagne Taittinger reception & canapés

Cured halibut

Tiger prawns, kaffir lime, pomelo & avocado

Chargrilled artichoke

Burrata, baby beetroot & brown butter crumb

Fillet of Dedham vale beef

Mushroom purée, potato & truffle terrine, pickled walnut salsa verde, artichoke & Madeira jus

Wild mushroom steamed pudding

Baby leeks, truffle butter, garlic & herb crumb, black garlic, poppy seeds (v)

Passion fruit cheesecake

Blood orange purée, lime ice cream & white chocolate ganache

Coffee & chocolates