

New Year's Day lunch menu

Sicilian red prawn on toast

Siam dressing, mango mousse and pickled garden radish

Talbooth smoked salmon and scrambled egg

Chive beurre blanc

Iberico ham croquettes

Golden raisin and caper purée, celery, apple

Duck liver parfait

Peppered granola, pickled apple, rocket and brioche

Herb coated yellow fin tuna

Mersea crab guacamole and preserved lemon

Winter truffle risotto (V)

Crispy shallots and truffle mascarpone

Roast ribs of dry aged English beef

Yorkshire pudding, roast potatoes and gravy

Roast rump of suffolk lamb with confit shoulder babajon

Spiced parsnip, Romanesco and lamb jus

Butter roast breast of St Sebastian guinea fowl

Chorizo stuffed leg, fondant potato and cavolo nero

Baked brill with mussel mousseline

Crème fraîche leeks, potato tuile with saffron and caviar sauce

Pan roast fillet of stripped bass

Smoked eel cannelloni, roscoff onion and vanilla velouté

White onion, chicory and smoked cheddar tatin (V)

Smoked pomme purée, butternut squash and rainbow chard

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Treacle sponge pudding

Orange blossom crème fraîche and lemon butterscotch sauce

Coconut rice pudding

With confit pineapple and passion fruit sorbet

Salted caramel panna cotta

Fig carpaccio and pistachio ice-cream

Warm pear and ginger crumble

Rich Tahitian vanilla crème Anglaise and candied hazelnuts

Dark chocolate delice

Banana ice-cream and honeycomb

Selection of British and French cheese

Fig and raisin bread with pear chutney

£55 per person