
New Year's Eve

Moët Imperial Champagne with cocktail canapés - 7.15pm for 8.00pm
Glass of Champagne at midnight
Black Tie, Piper
Dancing to DJ Scott Dewing

Seared Loin of Yellow Fin Tuna
Sesame crisp, dashi and coriander (F,G,S,SD,Se)

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Pan Roast Hand Dived Scallop
Celeriac purée, red wine dressing and red vein sorrel (Mk,Mo,SD)

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Filled of Dedham Vale Beef and Featherblade Croustilliant
Potato pressing, celeriac, cavolo nero and Bordelaise sauce (E,G,MkSD)

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Banana and Passion Fruit Baked Alaska
Marshmallow, rum jus and brown butter sponge (E,G,Mk,SD)

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Selection of British and Irish Cheeses
Truffled crostini, celery, grapes and apple chutney (Ce,G,Mk,SD)

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Coffee and Petits Fours
(E,G,N,Mk,SD)

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£180 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu],
Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]