

New Year's Eve Igloo



To start

Brussel sprout bhaji, lentil dhal, chive yogurt (V+)
Duo of duck, confit leg bon bon, smoked duck breast,
carrot & star anise puree, herb oil
Smoked salmon and mackerel parcel, citrus gel

The main event

Fillet steak, confit shallot, miso turnip, port &
thyme jus
Roasted cod, saffron risotto, chimichurri sauce
Curried potato gnocchi, maple piccolo parsnip, winter
squash (V+)

To finish

Blood orange gazpacho, sorbet, orange tulle
Whisky & chocolate cremeux, salted caramel ice cream
Mango Bavarois, fins spice & yoghurt sorbet

140 per person

Including canapés on arrival & a glass of Champagne
Taittinger for the midnight toast

(v) denotes vegetarian, (v+) denotes can be made vegan

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%