

New Year's Eve

Glass Prosecco

Amuse-bouche

flame Roasted foie Gras
Chocolate & thyme Croûte/ Red Onion Powder/ White Onion Gel/
flame Roasted Blueberries

Starter

Lobster Mousse
Chicory/ Samphire & fennel Salad/ Crispy Nori/ Saffron & Spring Onion Dressing

Or

Duck Confit Raviola
Jus Gras/ Pea & Thyme fricassee/ Brushed Black Garlic

Intermediate

Cream of Suede & Coconut Soup
Cashew Nut Powder/ Tahini Foam

Main

Pan Roasted fillet of Brown Meagre
Local Praun Orzotto/ Scottish Scallop Purée/ Confit Potato Parisienne/
Roasted Baby Carrots/ Grated Tuna Bottarga

Or

Tenderloin of Wild Venison
Gruyère Roasted Asparagus/ Fondant Potatoes/ Juniper Berry & Rosemary Jus

Dessert

Pistachio Mousse in Belgian White Chocolate Shell
White Chocolate Cookie Crumbs/ Crème Anglaise

Petit Fours

€79.50 pp