



NEW YEAR'S EVE

4 COURSES WITH CHAMPAGNE £65
5pm-7:30pm / 8pm-10:30pm

CHAMPAGNE CURED
CITRUS & DILL SALMON
pickled fennel, crème fraîche, charcoal
crackers

SICILIAN LEMON & CHAMPAGNE SORBET

JOHN GILMOUR SCOTTISH
BEEF WELLINGTON
beetroot & horseradish dauphinoise, confit
garlic & chestnuts, buttered asparagus, red
wine rus

DARK CHOCOLATE MOUSSE
toasted marshmallow, almond snap

SELECTION OF PETIT FOURS

V vegetarian / VG vegan / VGA vegan alternative available. Please inform us if you have any allergies and/or dietary requirements. All of our dishes are made fresh and while we strive to ensure every precaution is taken, we cannot guarantee that allergen traces will not be present. Please note that this is a sample menu and some items could be subject to change. Please note that a discretionary service charge of 10% will be added to your bill.