



# NEW YEAR'S EVE TASTING MENU

## **Chef's Selection of Canapés**

*N.V. Bollinger Special Cuvée*

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## **Hand Dived Orkney Scallop**

**Pho Ga, Pickled Ginger, Daurenki Royal Caviar**

*2021 Ube de Ubérrima Miraflores, Bodegas Cota 45 Andalucía, Spain*

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## **Velouté of Delica Pumpkin**

**Winter Chanterelles, Sage**

*2011 Riesling Steinmassel, Willi Bründlmayer Kamptal, Austria*

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## **Terrine of Landes Foie Gras and Scottish Wood Pigeon**

**Spiced Pear, Walnuts, Brioche**

*2012 Château Coutet Sauternes, France*

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## **Wild South Coast Turbot**

**Cevennes Onion, Coastal Herbs, Vin Jaune**

*2020 Chardonnay Sexton Vineyard, Giant Steps Victoria, Australia*

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## **Fillet Of Irish Hereford Beef**

**Guinness Braised Short Rib, Ceps, Sauce Perigourdine**

*2005 Château Branaire-Ducru, Saint-Julien, France*

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## **Pink Lady Apple Tarte Tatin**

**Madagascan Vanilla, Burnt Cinnamon**

*1997 Coteaux du Layon, Moulin Touchais Loire Valley, France*

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## **Vacherin Mont d'Or**

**Seasonal Fruit, Chutney, Walnut and Raisin Toast**

*Green Spot Chateau Montelena Finish, Single Pot Still Irish Whiskey*

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## **Petit Fours**

£ 2 2 0 P E R G U E S T

*£150 wine pairing*

