



NEW YEAR'S EVE

The first to bring Caviar to France in 1920, the Petrossian family and their iconic blue tins of Caviar have become ambassadors of real luxury.

Petrossian Royal Ossetra Caviar 50g £250

Petrossian Beluga Royal Caviar 50g £650

Alba White Truffle £50

Velouté of Delica Pumpkin

Winter Chanterelles, Sage

Hand Dived Orkney Scallop

Pho Ga, Pickled Ginger, Daurenki Royal Caviar

Terrine of Landes Foie Gras and Scottish Wood Pigeon

Spiced Pear, Walnuts, Brioche

Salt Baked Celeriac

Cauliflower Mushroom, Cavolo Nero, Perigord Truffle

Wild South Coast Turbot

Cevennes Onion, Coastal Herbs, Vin Jaune

Fillet Of Irish Hereford Beef

Guinness Braised Short Rib, Ceps, Sauce Perigourdine

Tipsy Trifle

Mulled Winter Fruit, Almond, 24ct Gold Leaf

Pink Lady Apple Tarte Tatin

Madagascan Vanilla, Burnt Cinnamon

Selection of Three Cheeses From The Trolley

Seasonal Fruit, Chutney, Crackers

£ 1 8 0 P E R G U E S T



*For food allergies and intolerances please alert your event manager.
Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.*