

# New Years Eve Gourmet Dinner

6 courses & coffee £65  
(Dress code: smart, black tie optional)

Arrival 8pm

A Puree of pumpkin with a Swiss Gruyere cheese gratin

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Twice baked Cheese Soufflé, poached pear & walnut salad

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Line caught Cornish Sea Bass fillet, Lobster cream, spinach, langoustine & vanilla oil

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Round Green farm rack of Venison, Sweet Peppercorn & Port wine sauce, Celeriac puree

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## An Assiette of Desserts

(Valrhona Chocolate tart, Vanilla pod crème brulee, Pistachio ice cream & Brandy snap basket)

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## A Selection Cheese

(Blue d' Avergne, Comte, Gaperon, Roche Baron, Mumster-Gerome)

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Freshly ground coffee & Chocolate truffles

No vegetarian option available, menu subject to market availability