

3 COURSES FOR £75PP • DJ WIN JUNIOR

# NYE SET MENU

*Glass of fizz on arrival*

## AMUSE BOUCHE

Creamed goats cheese, air dried Iberico ham and truffle acacia on crostini

## TO START

### JERUSALEM ARTICHOKE AND PORCINI SOUP VG/GFA

Truffle crème fraîche, garlic & sea salt focaccia

### KING CRAB, CRAYFISH AND LOBSTER COCKTAIL GF

Avocado mousse, Bloody Mary vinaigrette, celery salt

### CHICKEN LIVER AND PORT PARFAIT

Truffled green bean salad, tomato & red apple chutney, toasted brioche

## TO FOLLOW

### HALIBUT EN PAPILLOTE

Root vegetables, lyonnaise potato, lemon butter and white wine sauce

### BUTTERNUT SQUASH AND SAGE RISOTTO V

Creamy burrata, parmesan, sage and balsamic glaze

### SARMA BEYTI

Hand minced lamb wrapped in lavas bread served with yogurt, tomato sauce and brown butter

### 8OZ RUMP CAP PICANHA STEAK

Balsamic roasted tomato, peppercorn and brandy sauce, fries and red onion and parmesan salad

Supplement ..... £6

## TO FINISH

### DUBAI CHOCOLATE AND PISTACHIO KUNEFEE CHEESECAKE

Pistachio ice cream, strawberries, hot chocolate and Bailey's sauce

### STICKY TOFFEE PUDDING V

Bourbon infused salted caramel sauce, strawberries and vanilla bean ice cream

### TURKISH BAKLAVA V

Layers of sweet phyllo pastry filled with almonds and pistachios, topped with light fragrant syrup, served with Movenpick Madagascan vanilla bean ice cream

### BRITISH CHEESE BOARD

Luxury British cheeses served with grapes and farmhouse crackers

### SELECTION OF LUXURY ICE CREAM (Ask server for flavours) V/GF

### SELECTION OF LUXURY SORBET (Ask server for flavours) VG/GF



## OR ENJOY A SHARING STEAK WITH A GLASS OF FIZZ AND DESSERTS FOR TWO

### 1KG DRY AGED BOSTON RIB CHOP £70PP

32 day, dry aged Dorchester cut rib of beef, asparagus mac 'n' cheese, fricassee of green vegetables with garlic and herb butter, salted fries, bone marrow jus, three peppercorn and Brandy sauce, bearnaise sauce, beetroot and goats cheese salad

### BEEF AND REEF £85PP

Grilled two 8oz rump cap picanha steak, whole lobster with spicy garlic butter, fries, three peppercorn and Brandy sauce, bearnaise sauce, red onion and parmesan salad



*Allergies -Some of our menu items contain allergens including: Gluten, Nuts, Milk, Egg, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Please ask a member of staff for more information. A discretionary service charge of 10% will be added to the bill.*

V VEGETARIAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE VG VEGAN VGA VEGAN AVAILABLE

