



New Year's Eve 2026

*Only available for group bookings in our private dining rooms
£85 per person*

TO BEGIN

A selection of canapés *VE *NGCI

MAINS

Pan-fried duck breast, celeriac rösti, smooth parsnip purée,
sautéed tenderstem broccoli, blackberry jus NGCI

Pan-fried hake, seared scallops, crisp parmentier potatoes, medley of mange tout &
broad beans, roasted red pepper & tomato sauce NGCI

Plant-based steak Wellington, herb-roasted potatoes, roasted parsnips,
seasonal vegetables, red wine jus VE

Slow-cooked braised feather blade of beef, roasted shallot & thyme potato cake,
silver skin onions, bacon lardons, red wine jus NGCI

PUDDINGS

Chocolate cheesecake, black cherries in kirsch VE NGCI

Sticky toffee pudding, honeycomb, salted caramel sauce, vanilla ice cream V *VE NGCI

Lemon Italian meringue tart, chocolate crumb, lemon curd ice cream V

CHEESE

Sharing platter of British cheeses, crackers, chutney, celery, grapes V *NGCI

Please note, mains and puddings need to be pre-ordered.

An optional 12.5% service charge will added to your bill

V= Vegetarian VE = Vegan *VE = Vegan adaptable
NGCI = Made using non-gluten containing ingredients
*NGCI = Can be adapted to use non-gluten containing ingredients
Scan the QR for full allergen information

