



## NEW YEAR'S EVE 2024

### SELECTION OF CANAPÉS

#### TO START

##### **Lobster & chervil ravioli**

Rich butter bisque, lemon oil

##### **Butternut squash ravioli (v)**

Orange & sage butter, crispy capers

#### SORBET

##### **"Bramble" sorbet**

Blackberry sorbet, lemon syrup & dry gin

#### TO FOLLOW

##### **Beef fillet**

Salt baked celeriac, pickled red cabbage, Roscoff onion, Madeira jus

##### **Crispy salt baked celeriac (ve)**

Mushroom ketchup, pickled shallots, sprouting broccoli, truffle cream reduction

#### TO FINISH

##### **Black Forest baked Alaska**

Chocolate parfait, kirsch cherry compote, Italian glazed meringue

##### **Chocolate & caramel pebble**

Berry compote, chocolate crumb, crème Chantilly

#### TEA OR COFFEE

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.