

Wednesday 31st December 2025

NEW YEAR'S EVE DINNER WINE PAIRING 1ST SITTING

2000 *Duval-Leroy*
Femme de Champagne
Premier Cru Blanc de Blancs

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2020 *Chambolle-Musigny*
1er Cru Les Charmes
Domaine Amiot-Servelle

2022 *Savoie - Chasselas Face au Lac*
Les Vignes de Paradis
Dominique Lucas

2009 *Colheita Port*
Quinta do Noval

£130 PER GUEST

NEW YEAR'S EVE DINNER MENU 1ST SITTING

Lightly poached langoustine,
tangy wakame condiment
and Kristal caviar

Seared duck foie gras, celeriac
and black truffle

Cornish turbot, caramelised salsify,
rocket and toasted almond

Farmhouse Vacherin cheese

Chocolate delight

£340 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a
member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.