

Wednesday 31st December 2025

NEW YEAR'S EVE DINNER WINE PAIRING (INCL. IN MENU PRICE)

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

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2022 *Condrieu Chanson*
François Merlin

2022 *Puligny-Montrachet*
Le Trezin Domaine Marc Colin

2012 *IGP Alpilles*
Domaine de Trevallon

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

2009 *Colheita Port*
Quinta do Noval

Midnight Champagne
NV R Pouillon Grande Vallee
Extra-Brut

NEW YEAR'S EVE DINNER MENU 2ND SITTING

Lightly poached langoustine,
tangy wakame condiment
and Kristal caviar

Seared duck foie gras, celeriac
and black truffle

Scottish lobster, cauliflower,
white truffle and homardine sauce

Cornish turbot, caramelised salsify,
rocket and toasted almond

Beef tenderloin, Jerusalem artichoke
and black truffle

Farmhouse Vacherin cheese

Chocolate delight

£700 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.