# Thursday *31st* *December* 2026

NEW YEAR'S EVE DINNER MENU
1ST SITTING

Dorset crab, cucumber gelée
and coral condiment

Confit Jerusalem artichoke,
watercress and hazelnut praline

'Jaune des Landes' capon,
leaf to leaf potato
Champagne sauce

Farmhouse Vacherin cheese

Chocolate from Alain Ducasse
Manufacture in Paris delight

£350 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.