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.

Thursday 31st December 2026

WINE PAIRING
INCLUDED IN MENU PRICE

2018 *Dom Pérignon*
Champagne, France

2022 *Rioja Blanco Reserva*
Remírez de Ganuza
La Rioja, Spain

2016 *Riesling Spätlese*
Graacher Domprobst
Willi Schaefer
Mosel, Germany

2025 *Pouilly-Fumé*
Indigène
Pascal Jolivet
Loire Valley, France

2021 *Chambolle-Musigny 1er Cru*
Les Sentiers
Domaine Arlaud
Burgundy, France

2023 *Chasselas vin sur lie*
La Maison Carrée
Neuchâtel, Switzerland

20YO *Tawny Port*
Quinta do Noval
Douro, Portugal

Midnight drink
NV *Duval-Leroy*
Femme de Champagne
Grand Cru Brut
Champagne, France

NEW YEAR'S EVE DINNER MENU
2ND SITTING

Chilled Dorset crab, cucumber gelée
and coral condiment

Confit Jerusalem artichoke,
hazelnut and watercress

Seared duck foie gras, black truffle
pot-au-feu broth

Line-caught seabass, turnip tops
shellfish and sea-scented jus

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

Farmhouse Vacherin cheese

Chocolate from Alain Ducasse
Manufacture in Paris delight

£700 PER GUEST

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