

New Year's Eve 2025

Canapés

Devon white chicken consommé, Clarence Court egg yolk, winter truffle and duck liver

Orkney scallop ceviche, almond, dill, muscat grape and maple bacon

Steamed halibut, glazed langoustine, fennel, Bergamot and bisque

Glazed fallow deer, quince, ash and walnut Venison Parmentier

To The Veranda for chocolates, cheeses and petit fours

£355 per person





New Year's Eve 2025 Vegetarian and Vegan Menu

Canapés

Slow cooked onion both, winter truffle and thyme

Heritage potato, sour apple, chestnut and truffle

Salt baked beetroot, hibiscus and blackberry

Steamed cauliflower fungus, muscat and pine nut

Stuffed cabbage, pickled walnut and mustard sauce

To The Veranda for chocolates, cheeses and petit fours

£330 per person

