

Kitchen W8

New Years Eve Dinner 2025

Billecart–Salmon, Brut Reserve £16

Trevion's Champagne 75 £14

Blood Orange Bellini £12

Pear and Ginger Lemonade £8

Selection of Snacks for the table

Carpaccio of Veal, Périgord Winter Truffle, White Beetroot, Hazelnuts and Parmesan

Salad of Devon Crab, Meat Radish, Monks Beard and Spiced Brown Crab Custard

Fricassée of Hand Rolled Farfalle, Black Truffle Butter, Chanterelles and La Villa Parmesan

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Steamed Fillet of Cornish Brill, Crème Fraiche, Sea Herbs and Caviar

Breast and Leg of Guinea Fowl, Glazed Salsify, Cauliflower Fungus and Vin Jaune

Squash, Spinach and Mushroom Pithivier, Roast Autumn Roots and Sage

Fillet of Aged Dexter Beef, Bordelaise Sauce, Crisp Beef Fat Potato and Cavolo Nero

Egg Custard Tart, Poached Rhubarb and Vanilla Crème Fraiche

Spice Poached Comice Pear, Stem Ginger Sable and Citrus Cream

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

British Cheeses with Spiced Fruit Chutney and Sourdough Crackers

New Year's Eve Menu £115

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free..

A discretionary gratuity of 15% will be added to the total bill.

SAMPLE MENU