

Kitchen W8

New Year's Eve Dinner 2026 Sample Menu

Selection of Snacks for the table

Carpaccio of Veal, Périgord Winter Truffle, White Beetroot, Hazelnuts and Parmesan
Native Lobster Bisque, Orkney Scallop and Lobster Mousseline, Sea Herbs
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 Dover Sole, Crème Fraîche, Sea Herbs and Oscietra Caviar
Breast and Leg of Guinea Fowl, Glazed Salsify, Cauliflower Fungus and Vin Jaune
Shallot and Thyme Tart Tatain, Beetroot Salad, Pickled Walnut and Goats Curd
Fillet of Beef, Glazed Short Rib, Bordelaise Sauce, Crisp Potato and Cavolo Nero

Almond and Vanilla Cheesecake, Poached Yorkshire Rhubarb and Blood Orange
Spice Poached Pear and Stem Ginger Fool, Comice Pear Sorbet
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 £125

Ask about allergens. If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free.
A £2 cover charge will be added to the final bill. A discretionary gratuity of 15% will be added to the total bill.