

# New Year's Eve Dinner

Tuesday 31<sup>st</sup> December 2024

## CAVIAR

*"Daurikus" – Thousand Islets Lake*  
*"txangurro", brown and spider crabs, pink grapefruit, rose*

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## WILD SEABASS

*The Duchess – Cornwall*  
*potimarron, chestnut mushroom, Piedmont hazelnut, Douglas pine*

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## ONION

*Cévennes – France*  
*black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme*

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## TURBOT

*The Duchess – Cornwall*  
*rutabaga, razor clams, pike roe, yuzu kosho beurre blanc*

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## PIGEON "PITHIVIER"

*Jean-Jaques Boga – Brittany*  
*turnip, whisky, beather honey*

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## VACHERIN MONT D'OR

*Jura Vaudois – Switzerland*  
*black truffle from Périgord, ratte potato, puntarelle*

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## LEMON

*Schaller Bâches – La Vallée de la Têt*  
*celery, buttermilk*

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## CHOCOLATE

*Carupano – Venezuela*  
*chestnut*

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£495

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.  
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.  
Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.  
Our menu is highly seasonal and therefore subject to change due to ingredients supply.