



NEW YEAR'S EVE CHAMPAGNE MINI GASTRO

To be enjoyed by the whole table.



Amuse Bouche

Wild mushroom and truffle cappuccino



Blue Fin Tuna Tartare

Avocado and wasabi cream



Scallop

Poached in lobster butter, caviar sauce



Fillet Mignon Rossini

Madeira and wild mushrooms



Milk Chocolate and Hazelnut

Salted caramel, milk ice cream

If you have any queries, please ask. If you are concerned about any food allergies, please speak to a member of the team who will be delighted to assist. We will ensure all dietary requirements are catered for. All prices are inclusive of VAT. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business.