

Dining Spectacular

Meat option

Starter

Portland crab vinaigrette, herbs, cucumber, melba toast

Main

Best end of lamb, hasselback potato, roast pumpkin, ricotta and spinach mash, salsa verde and winter greens

Dessert

Manjari chocolate gateau with candied kumquats and cocoa nib tuiles

Petit fours

Truffles

Tea and coffee

Vegetarian option

Starter

Goat's curd, beetroot and watercress salad, truffle honey, hazelnuts

Main

Portobello mushroom, taleggio gratin, hasselback potato, celeriac puree, winter greens

Dessert

Manjari chocolate gateau with candied kumquats and cocoa nib tuiles

Petit fours

Truffles

Tea and coffee

Wine pairings

On arrival

A glass of Gocce di Favola, Prosecco Extra Dry, Veneto, Italy

Starter

A glass of Les Boules Blanc, Vermentino/Sauvignon Blanc, Pays d'Oc, France

Main

A glass of Domaine de Bertier Rouge, Cabernet Sauvignon/Merlot, Languedoc, France

Dessert

A glass of Domaine De Coyeux, Muscat de Beauges de Venise Cuvée Les Trois Fonts, France

At midnight

A glass of Gocce di Favola, Prosecco Extra Dry, Veneto, Italy

One glass of wine is served with each course.