

New Year's Eve Spectacular Dining Menu

Meat option

Starter

Tsar-cut smoked salmon, potato, celery, mustard cress salad, crisp rye bread

Main

Fillet steak served medium rare, truffle butter, mashed potato, spinach, baked carrots, Madeira sauce

Dessert

Chocolate, prune, Armagnac mousse cake, crème fraiche (v)

Tea and coffee with petit fours

Vegetarian option

Starter

Baby artichokes, fine beans, lamb's lettuce salad, black truffle vinaigrette, toasted seeds

Main

Butternut squash, Stilton cheese wellington, kale pesto

Dessert

Chocolate, prune, Armagnac mousse cake, crème fraiche

Tea and coffee with petit fours

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

Desert

A glass of Domaine de Coyeux, Muscat de Beaumes 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.