

G R E A T H A L L

NEW YEAR'S EVE DINNER 2024

Champagne & Canapés

White Bean & Truffle Velouté (G, M)

Poached Halibut (F, M)
Wild rice, curry spices, samphire

Lemon & Lime Sorbet

Roast Fillet & Braised Short-Rib of Beef (Ce, M, SD)
Thyme fondant potato, wilted greens, cauliflower purée, rich port wine jus

'Champagne & Chocolate' (G, SD)
Passion fruit mousse, chocolate financier, jelly

Local Cheeses Sharing Platter (Ce, G, M)
Sourdough crackers, jelly, grapes

Coffee, Tea & Chocolate Truffles (M)

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
Vegetarian [V] Plant-based on request [v+p] Plant-based [p]

