



NEW YEAR'S DAY LUNCH

Saturday 1st January 2022

- SAMPLE MENU -

TO START

Lampton & Jackson Smoked Salmon
Warm blini, traditional accompaniments



Glazed Lobster Thermidor Omelette



Dorset Crab Risotto
Pink grapefruit, Thai basil



Pumpkin Agnolotti
Black trompettes, chestnut and rosemary velouté



Poached Quail
Seared foie gras, French onion broth



TO FOLLOW

Roast Cotswold Chicken

Truffle stuffing, watercress, smoked potato, bread sauce



Grilled Dover Sole

Seaweed butter, Lytham shrimps, pressed hispi cabbage



Rack of Salt Marsh Lamb

Pickled red cabbage, creamed shallot, Shepherd's pie



Roast Cornish Cod

Shredded cuttlefish, roast chicken and mushroom vinaigrette



Charred Kale and Spenwood Ravioli

Celeriac, lemon thyme butter



TO FINISH

Apple Tart Tatin

Muscovado ice cream, Tahitian vanilla



Clotted Cream Mousse

William's pear, Sauternes ice cream



Treacle Tart

Buttermilk sorbet, lemon caramel



Guanaja Chocolate Delice

Hibiscus, cranberry and rose ice cream



British Cheese Selection

Pickled pear, spelt crackers and Muscat grape

Three courses £85 per person

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.