

NYE DINNER & JAZZ

A 4-course dinner
Chef's amuse bouche
Nyetimber Classic Cuvée served at midnight
Live jazz music from 9.00pm

£130 / person

Chef's Amuse Bouche

STARTERS

Duck Liver & Prosciutto Parfait Marsala glazed apple, toasted brioche
Wild Mushroom & "Nduja" Parfait red onion chutney, sourdough toast (VG)

MAIN COURSE

Beef Wellington truffle mash, Vichy carrots, Bordelaise sauce
Vegetarian Wellington truffle mash, Vichy carrots, mushroom velouté (VG)

SORBET

Amalfi Lemon Sorbet (VG, GF)

DESSERT

Mandarin & Chocolate Chip Bavaroises (V)
Mandarin & White Chocolate Cheesecake (VG / GF)



Petit Fours, Tea or Coffee

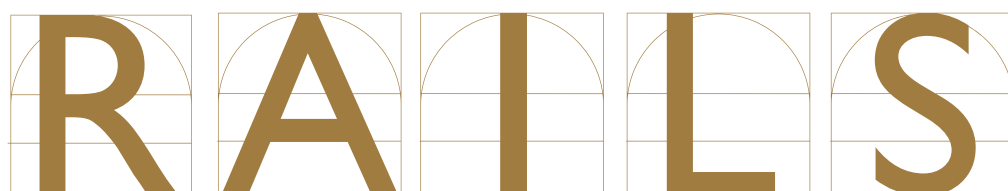


Midnight Celebration

A glass of Nyetimber Classic Cuvée or a non-alcoholic drink

Gluten free alternative available. Please enquire when booking.

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.



Restaurant & Little Bar