

New Year's Eve Steak Night



STARTERS

Crab Ravioli (*cr,m,e,so,g*)
Tarragon, Crème Fraîche

Pressed Duck Terrine (*su,so,n,g*)
Cherry, Pistachio, Brioche

Smoked Salmon (*f,su,so*)
Caviar, Pickled Cucumber, Dill Oil

(Vg) Oyster Mushroom (*n,so*)
Celeriac Purée, Hazelnuts, Truffle Jus

AMUSE-BOUCHE

Beef Consommé A La Royale (*so*)

(Vg) Vegetable Consommé (*so*)

MAIN COURSE

Fillet of Beef (*m,so*)
Celeriac Purée, Glazed Carrots, Wild Mushrooms, Rosemary Jus

Prime Ribeye on the Bone (*so,su,m*)
Potato Purée, Mushroom Duxelles, Madeira Jus, Truffle, Glazed Silver Skins

Lamb Rump Steak (*so*)
Potato Pavé, Charred Shallots, Watercress

Seared Tuna Steak (*f,so,su,cr*)
Saffron Potatoes, Fennel, Bisque

(Vg) Chargrilled Cauliflower Steak (*so*)
Golden Raisins, Masala Oil, Crispy Kale, Cauliflower Purée

Additional Sides | All £5

Pomme Purée (*m*) | Triple Cooked Chips (*g,so,gm*) | Cajun Fries (*so,gm*)
| Collard Greens (*m,so,gm*) | Tempura Rainbow Carrots (*g,so,gm*)

DESSERTS

Pistachio Opera Cake (*n,m,e,so*)
White Chocolate Namalaka, Sugared Pistachio

(MVg) Pear Tarte Tatin (*g,m,e*)
Chocolate Crumble, Vanilla Ice Cream

Strawberry Basil Mousse (*m,e*)
Strawberry Sorbet, Dehydrated Strawberries, Rolled Oats, Meringue

TO FINISH

Tea, Coffee, Petit Fours and Cheese Bites (*m,g,n,e,so*)