



New Year's Eve Gala Dinner

Canapés

Chef's choice of canapés

Amuse bouche

Veloute of pumpkin parmesan foam

Starters

Set foie gras cream, blackberry, smoked duck, apple

Cold lobster, pickled radish, celeriac purée, caviar

Set Jerusalem artichoke cream, cep, basil gel, courgette ribbons

Main Courses

Rare cooked cannon of venison, chocolate, parsnip, quinoa

Pan fried Jersey bass, scallop ceviche, Savoy cabbage, vermouth sauce

Fine tart of tomato, aubergine and onion, slow cooked duck egg, truffle hollandaise

Dessert

Set apple cream, blackberry semifreddo, edible flowers, marshmallow

Trio of chocolate (chocolate mille-feuille, chocolate tart, orange chocolate ice cream)

Selection of British and French cheeses, Jersey black butter, celery and grapes

Coffee, tea and handmade petit fours