Zephyr

New Year's Eve Menu

Amuse Bouche

To Start

Lobster ravioli with a seafood bisque Cured salmon in teriyaki with crab and gamba salad Confit duck fritters with a winter beet salad

Main Courses

Beef Wellington for two, roast garlic mash, spinach and red wine jus Rack of lamb, fondant potato, sprout tips, tomato confit, olive tapenade and jus Pan fried scallops and seabass set on a saffron and cockle risotto

Desserts

Zephyr assiette for two Cheesecake cigars, chocolate and cardamom tart, brulée and ice cream Salted caramel fondant served with milk ice cream Cheese board, biscuits, tomato chutney, grapes

£55.00 per person

(Maximum table size of 20 covers)

All prices are Goods and Services Tax inclusive