

New Years Gala Dinner

Amuse Bouche

Lobster Bisque

Celeriac, Truffle (V)

First Course

Foie Gras Roulade, Coco Nibs, Pineapple, Brioche

Heritage Beetroot, Smoked Kohlrabi, Goat's Curd, Truffle (V)

Second Course

Wild Halibut, Cauliflower, Capper, Raisin

Roast Jerusalem Artichoke, Black Olive, Wood Sorrel (V)

Third Course

Herford Fillet of Beef Wellington, Celeriac, Truffle

Wild Mushroom Pithivier, Spinach, Celeriac, Truffle (V)

Dessert

Texture of Chocolate, White Chocolate Ice Cream

Coffee & Petit Fours

