

# New Year's Eve Menu

## CHAMPAGNE

Ruinart, 'R' de Ruinart, NV

## AMUSE

Jerusalem artichoke soup

## STARTER

Charred Scottish salmon, lobster, charlotte potato, bisque sauce

## MIDDLE COURSE

Pumpkin ravioli, sage butter, parmesan, black truffle

## MAIN COURSE

Aged fillet of beef, wild mushrooms, potato puree, black truffle

## PRE-DESSERT

The colonel-Lemon Sorbet, Vodka

## DESSERT

Gateaux Opera, milk ice cream

£290pp

A discretionary service charge of 15% will be added to your bill.

A £2 cover charge per person will be added to your bill.

Consuming raw meats, poultry, shellfish, eggs or unpasteurised cheese may increase your risk of foodborne illness. Please let us know if you have any allergies or intolerances.

*TheTwentytwo*