



450

above

New Year's Eve 2018

Aperitif (on arrival)

Chocolate orange cocktail

Artisan bread

**Black bomber cheddar and chive, rosemary and pistachio
with whipped sumac butter**

Terrine

Confit rabbit loin, asparagus, beetroot flavours and goat's cheese

Wild line caught sea bass

With creamed artichoke, butter fried artichoke and coriander butter

Roast wild boar

With mushrooms, truffle, cider apple and kale

Lemon and hazelnut gateaux mille-feuille

With dark chocolate sorbet and lemon sponge

Coffee and petite fours

**A choice of tea, flavoured tea, cappuccino, latte, Americano,
flat white or espresso**

