

NYE MENU

FIRST

OYSTER WITH APPLE BALSAMIC AND CHIVES

Freshly shucked oysters, apple balsamic reduction, chive garnish.
(GF, DF, NF)

SECOND

SWEET CORN & BASIL VELOUTÉ

Smooth corn soup infused with fresh basil.
(GF, NF)

THIRD

CURED SALMON WITH CITRUS SALAD

House-cured salmon, seasonal citrus, light vinaigrette.
(DF, GF, NF)

FOURTH

BEEF FILLET WITH TRUFFLE BUTTER & PORT JUS

Tender beef fillet, wild mushrooms, truffle butter, port wine jus.
(GF)

FIFTH

NOUGAT COLD SOUFFLÉ WITH RASPBERRY COULIS

Chilled nougat soufflé, candied nuts, raspberry sauce.
(GF)



GF - Gluten-free | DF - Dairy-free | NF - Nut-free