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D De Devaux, Brut, Champagne 12

**CANAPÉS**

Three cheese arancini, *garlic purée*  
Smoked salmon, *chive, and cream cheese roulade*  
Crostini of whipped lemon goats' cheese, *roasted squash*  
Panko crumbed pheasant, *golden sultana purée*

**TO START**

Pan fried scallops  
*butter braised leek, tempura mussels, shellfish broth*

**MAIN COURSE**

Beef fillet  
*truffle dauphinoise, roasted shallot, garlic purée, braising juices*

**DESSERT**

Dark chocolate fondant  
*Vin Santo ice cream, pulled chocolate*

**TO FINISH**

Local cheese  
*crackers, chutney, grapes*

Tea and coffee

**NEW YEAR'S EVE LATE SITTING**  
Champagne, five courses and coffee  
£105 per person