



## NEW YEAR'S EVE 2018

*£125 per person*

### STARTERS

Ham Hock & Foie Gras Terrine  
*Spiced Pear Chutney*

USDA Prime Sirloin Carpaccio  
*Truffle, Parmesan*

Seared Chilli & Garlic shrimp

Yellowfin Tuna Loin  
*Charred Cucumber, Mint, Avocado*

Leek & Potato Soup (v)  
*Truffle Dumplings*

### MAIN COURSES

Irish Beef fillet Wellington, Maderia & Truffle Jus

Roast Halibut  
*Buttered Cabbage, Salsify, Champagne Velouté*

320g USDA Prime Dry-Aged Sirloin

600g Dry-Aged Bone-In Rib-Eye

Globe Artichoke stuffed  
*Spiced Lentil Velouté, Sautéed Potatoes & Onions (v)*

### FAMILY STYLE SIDES

Beef Fat & Thyme Roasted Potatoes  
French Beans, Sugar Snap & Mange Tout  
Cumin Spiced Heritage Carrots & Parsnip

### DESSERTS

Valrhona Chocolate Marquise  
*Confit Orange, Honeycomb Ice Cream*

Peanut & Banana Parfait  
*Peanut Brittle*

Poire Williams Cheesecake  
*Roasted Pear*

Sauternes Caramel  
*Armagnac Prunes*

Artisanal Cheese Selection  
*Quince Paste, Crackers, Grapes*

*Before placing your order, please inform your server if anyone in your party has a food allergy.  
An optional 12.5 % gratuity will be added to your bill. All steak weights are pre-cooked and approximate.  
All prices are inclusive of VAT at 20%.*