



SAMPLE MENU - NEW YEAR SPECIALS

ROBATA GRILL

Creedy Carver duck breast

With shitake mushrooms and coffee sauce

Stuffed baby squid

With Japanese mountain rice

South coast wild turbot

Sancho pepper and squash kimchi

Cornish red mullet

Served on fregola sarda

Rotisserie poussin

Glazed with yuzu and honey

CARVING STATIONS

Classic beef Wellington

40-day salt-room-aged Highland beef fillet, wrapped in Walled Garden spinach and mushroom duxelles finished with homemade puff pastry

Raz el hanout-crusted Welsh lamb rack

Served with raisin and cognac sauce

Whole Dingley Dell suckling pig

Garden rosemary, fennel and elephant garlic served with medlar jelly

Loch Duart salmon coulibiac

Filled with basmati rice, Burford egg and sautéed spinach

Walled Garden root vegetable 'Wellington' (v)

Filled with Jerusalem artichokes, Brazil nuts, shitake mushrooms and finished with Wiltshire black winter truffle



V = Vegetarian

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FRUIT DE MARE STATION

Sourced from the British Isles

Cornish lobster

Scottish gin-poached langoustines

Crab taramasalata

Neapolitan octopus verrine

Wild seabass ceviche

Tiger's milk, chili

Freshly shucked native and rock oysters

With a choice of shallot vinegar, Sicilian lemon,
Avruga caviar or Asian-inspired salsas

JAPANESE SUSHI STATION

Special sushi rolls

Lobster roll, caterpillar roll, salmon tempura roll, seared scallops gunkan,
avocado crunch roll, inari nigiri, kaiso seaweed roll

Nigiri

Yellowtail, amaebi, aburi salmon, tuna temari, cured mackerel nigiri

Sashimi

Scottish salmon, tuna tataki, butterfish tiraditos,
seabass ceviche, halibut tiraditos

Trio Tacos

Scottish salmon, tuna, Dorset crab

Selection of mini poke bowls

PASTA STATION

Homemade native lobster and crab ravioli

With a Champagne lemon beurre blanc

Fresh pasta

With your choice of ingredients and sauce finished with parmigiana reggiano
or a Roman pecorino enhanced with Wiltshire black winter truffle,
bottarga from Spain and Avruga caviar

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INDIAN SATION

Hariyali kebab

Chunks of chicken marinated with garden green spices finished in the tandoori oven

Punjabi tawa cod

Grilled cod with garlic and Punjabi spices

Paneer tikka

Indian cottage cheese marinated in tandoori masala

Lamb rogan josh

Spicy lamb curry from Kashmir with fennel and ginger

Kerala prawn curry

King prawns simmered in lemon-coconut gravy

Hyderabadi murgh biryani

Succulent chicken, fragrant spices on a layer of fluffy rice

Keema gobhi

Minced cauliflower with onion and tomato

Selection of naan breads

Plain naan, butter naan, garlic naan

Basmati rice

DELI

A selection of the finest British cheeses from No. 2 Pound Street

Served with local chutneys and country-style bread

Artisan cured meats

Accompanied with homemade pickles, olives and figs

Sobrassada from Majorca

En croûte with honey-glazed figs

Pressed Norfolk quail and ham hock terrine

With Cumberland gel

Foie gras ballottine

With pan d'epice crumb and Morello cherry jam

Worcestershire game pie

With pistachio and pomegranate

Cranberry and orange-cured organic Scottish salmon

Plant-based selection of charcuterie, cheeses and antipasti

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PASTRY

Black forest taco

Caramelised mousse and apple compote with shortbread

Earl Grey crème brûlée

Caramelised hazelnut profiteroles

Gateau Saint-Honoré

Macarons selection

Strawberries and vanilla mille-feuille

Madeleines

Uji matcha eclairs

Floating island with vanilla Champagne sauce

Manjari chocolate financiers

Ice cream station

Winterberry trifle

HOT DESSERT

Cherry clafoutis

With vanilla sauce

ICE CREAM AND SORBETS

Baileys

Christmas pudding

Caramel and cinnamon

Champagne sorbet

Raspberry sorbet

Vegan vanilla

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