

New Year's Eve Menu £400

A glass of Moët & Chandon, Brut Impérial NV

Dorset Crab, truffle pancake, chestnut and Jerusalem artichoke

Roast Orkney scallop, spring onion, green mango, light curry emulsion

Duck and madeira consommé, quail parcels, tarragon and ceps

English wagyu striploin, charred cabbage, walnut, mustard and capers

Cashel blue, parsnip and date cake, caramelised pear

Dark chocolate soufflé, hazelnut praline, vanilla ice cream

Selection of coffee and tea

Wine pairing £195 per person for five courses
Fine wine pairing £270 per person for five courses

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

OETKER COLLECTION
Masterpiece Hotels

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