


SET  MENU

# NEW YEAR'S EVE

IN THE RESTAURANT

## MENU

Jerusalem artichoke velouté, black truffle

### STARTERS

Lobster open ravioli, cocktail sauce  
*Sancerre, Pascal Thomas '18*

Foie gras terrine, mango chutney  
*Sauternes, Chateau Roumieu '15*

### FISH COURSE

Pan-fried turbot, salsify, vanilla, walnut  
*'Three Strikes' Roussanne/Marsanne/  
Viognier '13*

### PALATE CLEANSER

Apple sorbet, apple brandy

### MAINS

Veal fillet, Pommes Anna, Périgieux  
sauce, black truffle  
*Resalte Crianza, Ribera del Duero '14*

Sea bass, celeriac, Champagne sauce  
*Chablis 1er Cru "Vaillons", Domaine du  
Chardonnay '18*

### DESSERTS

Chocolate praline mousse, praline ice cream  
*Nectar, Pedro Ximenez*

Pineapple carpaccio, coconut ice cream,  
lime  
*Deutz Rose Brut NV*

**First sitting (excludes fish course) £65**

**With wine pairings £95**

**Second sitting (with fish course) £95**

**With wine pairings £133**

**Join us in the Swan Bar after your  
meal for a DJ and dancing until late.**

## VEGETARIAN AND VEGAN

Jerusalem artichoke velouté, black truffle

### STARTERS

Beetroot tartar, horseradish cream  
*Ch VI Joanis Rose Luberon '18*

### SECOND COURSE

Roast pumpkin fregola, pecorino cheese  
*Gruner Veltiner Domaine Wachau '17*

### PALATE CLEANSER

Apple sorbet, apple brandy

### MAINS

Wild mushroom, truffle, celeriac open  
ravioli, mushroom broth  
*Cabernet Merolt, 'Girt by Sea' '14*

### DESSERTS

Chocolate praline mousse, praline ice cream  
*Nectar, Pedro Ximenez*

Pineapple carpaccio, coconut ice cream,  
lime  
*Deutz Rose Brut NV*

**First sitting (excludes second course) £65**

**With wine pairings £95**

**Second sitting (with fish course) £95**

**With wine pairings £133**

## CHILDREN

### STARTERS

Cheese straws, crunchy vegetables,  
hummus dip

### MAINS

Roast chicken supreme, buttered carrots,  
broccoli

South Coast fish and chips, buttered peas,  
tartare sauce

### DESSERTS

Glazed chocolate mousse, vanilla  
ice cream

**£35**