

NEW YEARS EVE DINNER MENU

£89pp

UPON SEATING

Champagne

Glass of Taittinger, NV Brut Reserve

Canapés

Whipped goat's cheese & tuna tartare cones

APPETIZERS

Crispy Squid Piri Piri

Black confit garlic mayo, burnt lime

Taylor's Port & Chicken Liver Paté

*Caramelised onion chutney, beef dripping
& buttermilk Scones*

Prime Scotch Egg

*Burford brown free range egg in a seasoned
blend of prime minced steak, pork & black
pudding, chilli maple bacon jam*

King Prawns

Sautéed in chilli, garlic, white wine & parsley

Caramelised Goat's Cheese Salad

*Confit golden beets, slow roasted beef
tomato, lambs lettuce, beetroot puree,
croutons, truffle pearls (v)*

P R I M E

STEAK & GRILL

STEAK

Steaks come with a selection of sides for the table

*French fries | Creamed spinach (v) | Garlic chestnut mushrooms (v)
Slow roasted beef tomato, balsamic glaze, beef dripping crumb*

Large Sirloin 350g

*Rich in marbling, with just the right
amount of fat to give exceptional flavour*

Large Rib Eye 350g

*This cut has beautiful marbling that gives
an amazing taste*

Prime Fillet 200g

*The most tender cut of beef, full of flavour
& exceptionally lean*

SHARING STEAK FOR 2

Chateaubriand 600g

(£10 Supplement per person)

*This prized cut from the end of the fillet is best
eaten medium to medium rare.*

Steak Sauces

*Peppercorn
Port & mushroom*

*Béarnaise
Stilton & parsley*

OTHER MAINS

Boneless Brick Grilled Half Chicken

*Pan-fried gnocchi creamed leeks, roasted
king oyster mushroom*

Pan Roasted Cod

*Our twist on the classic fish & chips. curry
dusted cod, thousand-layer beef dripping chip,
smoked caviar tartare, minted mushy peas, dill
oil, pickled red onion, samphire*

Pumpkin & Ricotta Tortelloni

*Roast butternut & sage cream, confit garlic
butter, crispy sage, toasted pine nuts, thyme (v)*

DESSERTS

Chocolate Fudge Brownie

*Roasted marshmallows, chopped hazelnuts, toffee
sauce, madagascan vanilla ice cream*

Eton mess

*Mixed berries, fresh cream, raspberry caviar,
freeze dried strawberry, lemon balm*

Warm Pecan Pie

*Maple drizzle with brown butter, sea salt &
bourbon, crushed toasted pecans & madagascan
vanilla ice cream*

Cheese & Biscuits

*A selection of British cheeses with Thomas Fudge's
biscuits & quince jelly (v)*

*A 12.5% service charge is added to the bill. All gratuities go
directly to our staff. (v) = Vegetarian dish*