

New Year's Day Menu

Sample menu

Starters

Buttermilk fried quail, charred kale, cep aioli

Clarence court duck egg tart, Tunworth cheese, salsify and cauliflower mushroom (v)

Lampton and Jackson smoked salmon, herb blini, crème fraîche, capers, cornichons

Orkney scallop, winter truffle macaroni, olorosso sherry

Hereford beef tartare, French beans, crisp onions, nasturtium, cured egg yolk

Mains

Aged English sirloin, roast potatoes, Yorkshire pudding, char grilled vegetables, apple and horseradish

Cornish lemon sole, crushed potatoes, caviar, dill and chive butter sauce

Roast Sutton Hoo chicken, cauliflower cheese puree, black garlic, tarragon, bread sauce

Salt marsh lamb, haggis and sweetbread bun, grilled cabbage, seaweed tapenade

Glazed hen-of-the-woods mushrooms, potato and rosemary dumplings, baked potato cream sauce (v)

New Year's Day Lunch Menu £125 per person

Wine pairing £90 per person

Fine wine pairing £140 per person

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.

Desserts

Sticky toffee pudding, burnt orange caramel

Pecan tart, vanilla ice cream

Citrus Eton mess, vanilla ice cream

Cherry mousse, almond frangipane, yogurt ice cream

Selection of British cheeses from the trolley (£12 supplement)

Selection of tea and coffee £8

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

OETKER COLLECTION

Masterpiece Hotels

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.

v - vegetarian

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