



New Years Eve Dinner
Friday 31st December 2021

5 course dinner - £85 Per Person
Wine flight - £55 Per Person

Followed by a disco in the coach house

Cauliflower soup, saffron oil, tempura cauliflower
Waddesdon Manor Champagne (100ml)

Charred goats cheese, truffle honey, focaccia croutons, beetroot ketchup
Tokaji Asvú, Hungary (100ml)

Lemongrass poached halibut, seared scallop, cumin quinoa, caviar cream sauce
Henri Bourgeois Sancerre, France (125ml)

Beef sirloin wellington, dauphinoise potato, red wine braised red cabbage,
roasted parsnips, Rothschild red wine jus
Lafite Légende Pauillac, France (175ml)

Valrhona chocolate ganache, butterscotch, banana ice cream, cocoa nib crunch
Josefina Pinol, Spain (125ml)

British cheese board, fig jam, biscuits
Fonseca Port (50ml)

Homemade Fudge - Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate (*GF*) £4.00

Tea

Black Teas	£3.50	Herbal & Fruit Teas	£3.75
<i>English Breakfast</i>		<i>Jasmine Flower Green</i>	
<i>Earl Grey</i>		<i>Tropical Green</i>	
		<i>Sweet Ginger Peach</i>	
Alcohol Infused Teas	£4.00	<i>Chamomile</i>	
<i>Apple and Cinnamon infused with Gin</i>		<i>Peppermint</i>	
<i>Maharaja Chai infused with Rum</i>		<i>Berry</i>	

Coffee

Filter Coffee	£3.00	Latte	£3.50
Espresso	Single - £2.50 / Double - £3.00	Cappuccino	£3.50
Americano	£3.20	Mocha	£3.50

Flavoured Syrups +75p

Vanilla / Hazelnut / Caramel

Alternative Milks

Oat / Soya

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

Dietary Key:

(V) vegetarian, (VE) vegan, (VEA) vegan adaptable

(DF) dairy free, (DFA) dairy free adaptable

(GF) gluten free, (GFA) gluten free adaptable

(N) contains nuts

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.