

Warm Baked Sourdough (V)
Salted English butter
4.25 (482 kcal)

NEW YEAR'S

Five course menu

Martini Olives (VE)
Fresh lemon, thyme, extra virgin olive oil
4.75 (221 kcal)

100.00 per person

Cocktails

Porn Star Martini

Absolut Vanilla Vodka, Malibu
passionfruit, shot of Prosecco,
passionfruit
10.95

Strawberry Daiquiri

3-year-old Havana Rum,
strawberry purée, lime juice, sugar
syrup, strawberry
10.50

Mojito

3-year-old Havana Rum, lime juice,
sugar syrup, crushed mint topped with
soda, lime, mint
10.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup,
Franklin & Sons ginger beer, orange
wedge
8.50 (0.0%Alc)

First-Course

Gougères (V)

French style cheese choux puffs

Poached Pear & Walnut Salad (VE)

Candied walnuts, merlot vinegar, endive

Second-Course

Salt Roasted Beetroot & Goat's Cheese Salad (V)

Candied walnuts, merlot vinegar, dressed leaves
(Vegan alternative available)

Finest Quality Smoked Salmon

Celeriac remoulade, lilliput capers,
soft herbs

Air-Dried Bresaola Beef

Mozzarella, wild rocket, extra virgin olive oil

Third-Course

Classic Wheeler's Fish Pie

Creamy mash, buttered garden peas

Slow Cooked Pork Belly

Marco Polo glaze, butter bean cassoulet

Signature Beef Fillet

Garlic butter king prawns, béarnaise sauce,
Koffmann chips

Creamy Cheese Polenta (V)

Buttered leaf spinach, grilled woodland
mushrooms, extra virgin olive oil, vintage
balsamico

BBQ Ribeye Steak

Clawson blue cheese butter, roasted cherry
vine tomatoes, Koffmann chips

Gnocchi, Fresh Tomato Sauce (VE)

Piccolo tomatoes, fresh basil

Fourth-Course

Sticky Toffee Pudding (V)

Vanilla ice cream, butterscotch sauce

Clawson Cheese Plate (V)

Fruitcake & sherry syrup

Baked New York Style Cheesecake (V)

Served with raspberries

Poached Seasonal Fruits In Sparkling Wine

Speak to your server for today's flavours

Fifth-Course

Chocolate Brownie Bites (V)

(Vegan alternative available)

Digestif*

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso
Martini

Irish
Coffee

*Additional charges apply

Wm P.W.X

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

SAMPLE

NEW YEAR'S

Five course menu



MARCO PIERRE WHITE

ESTD 1961