

THE
SIR CHARLES NAPIER
NEW YEARS EVE
DINNER

7.00pm for 7.30pm

Arrival for champagne

—

Homemade brioche

—

Venison tartare, smoked bone marrow, pine

—

Lobster raviolo, shellfish bisque

—

Fillet of beef rossini, duck liver, winter truffle jus gras

or

Fillet of halibut, devon crab, seaweed tartlet, black lemon, caviar sauce

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Homemade mead, white chocolate, honeycomb

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‘Mont Blanc’

—

Petit four

£150