



New Year's Eve Dinner 2023

Canapés

Starter

Partridge Kiev

black garlic & truffle butter, carrot puree, pickled mushroom

milk, sulphites, gluten, mustard, egg

Charlton cheese soufflé

pickled celery, walnuts, apple, port & fig jelly

mustard, milk, nuts, celery, gluten, egg, sulphites

Fish

Cured Gigha halibut

marinated kohlrabi, pomegranate, cucumber & ginger dressing

fish, soy, mustard, sulphites

Main

Estate fillet of beef

slow cooked cheek, steak tartare, cavplo nero, Madeira sauce

sulphites, mustard, gluten, milk, celery, egg

Wild sea bass

razor clams, gnocchetti, Champagne sauce

fish, crustaceans, milk, sulphites, egg, gluten

Truffled gnudi

winter vegetables, mushroom & herb broth, parmesan

egg, gluten, milk, celery, nuts

Dessert

Chocolate mille feuille

pistachio, blackberry & cassis

milk, egg, gluten, soy, sulphites, nuts

Passionfruit tart

mango sauce, crème fraiche

gluten, egg, milk

Estate cheese

quince jelly, Scottish oat cakes, grapes, fig chutney

sulphites, milk, egg, soy

Tea, coffee & petit fours