



NEW YEAR'S EVE TASTING MENU

5 Course Tasting Menu £160 – 6pm to 10:30pm

Glass of bubbles, hors d'oeuvres, artisanal sourdough

Classic terrine of duck, pork & guinea fowl 'en croûte', quince

Wine Pairing: Vouvray, Domaine Champalou, Loire Valley, France 2023

Zero Alcohol Pairing: Thomson & Scott, Naughty Sparkling Chardonnay, Rheingau, Germany NV

Isle of Orkney Scottish scallop, winter mushrooms, aged Madeira sauce

Wine Pairing: Riesling, Brauneberger Kabinett, Fritz Haag, Mosel, Germany 2023

Zero Alcohol Pairing: Copenhagen Sparkling Tea Company, Bla, Copenhagen, Denmark NV

Halibut, celeriac, Champagne & caviar, sea herbs

Wine Pairing: Santorini Assyrtiko, Vassaltis Vineyards, Santorini, Greece 2025

Zero Alcohol Pairing: Wild Idol, Sparkling White, Rheinhessen, Germany 2024

Or

Fillet of wagyu beef (Grade 9), crisp Anna potatoes, classic peppercorn sauce

Wine Pairing: Côte-Rôtie Les 3 Brunes, Lionel Faury, Rhône Valley, France 2021

Zero Alcohol Pairing: Saicho, Darjeeling, Darjeeling, India NV

Truffled Suffolk Baron Bigod cheese

Wine Pairing: Etna Rosso, Tenuta delle Terre Nere, Sicily, Italy 2024

Zero Alcohol Pairing: Saicho, Hojicha, Shizuoka, Japan NV

Clos Maggiore 'Narnia' inspired white chocolate cheesecake

Wine Pairing: Sauternes Cuvée Speciale, Briatte, Bordeaux, France 2023

Zero Alcohol Pairing: Thomson & Scott, Naughty Sparkling Rose, Darling, South Africa NV

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Selection of British & European Artisanal Cheeses

(5 pieces, £15 supplement as an additional course)

Wine Pairings

Tasting of 5 Wines £75 per person

Zero Alcohol tasting of 5 wines & sparkling teas £55 per person

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.*