



NEW YEAR'S EVE Menu	£160
DISCOVERY WINE PAIRING	£75
TRADITION WINE PAIRING	£125

WELCOME CANAPES

Prawns Stuffed Chicken wing, Ranch Dressing, Oscietra Caviar
Casa Boher, Extra Brut, Uco Valley (DISCOVERY)
Joseph Perrier, Cuvee Royale, Brut (TRADITION)

ORKNEY SCALLOP

Ajo Blanco, Kohlrabi, Champagne Jelly

2020 Torrontes "La Linda", Luigi Bosca, Salta (DISCOVERY)
2018 La Rocca, Soave Classico, Pieropan, Veneto (TRADITION)

CORNISH TURBOT

White Asparagus, Clams Butter Sauce

2020 Chardonnay "Signature", Marcelo Pellereti, Ugo Valley (DISCOVERY)
2021 Saint-Aubin "Compendium", Joseph Colin, Burgundy (TRADITION)

RISOTTO

Perigord Truffle, 36 Month Aged Parmesan

2021 Pinot Noir "Las Estelas", Estela Perinetti, Ugo Valley (DISCOVERY)
2015 Lessona, Propieta Sperino, Piedmont (TRADITION)

ROSSINI

Argentinian Beef Fillet, Foie gras, Truffle Sauce

2021 Malbec "Octava Bassa", Marcelo Pellereti, Ugo Valley (DISCOVERY)
2015 La Dame de Montrose, Chateau Montrose, Bordeaux (TRADITION)

FONDANT

Dulce de Leche, Mascarpone, Hazelnut

2021 Torrontes de Otono, "Laborum", El Porvenir, Cafayate (DISCOVERY)
2022 Castelnau de Sudiraut,, Chateau Sudiraut, Sauternes (TRADITION)