

New Year's Eve Menu £460

A glass of Laurent-Perrier La Cuvée

Dorset crab cocktail, crispy herbs, spring onion aioli

Native lobster thermidor tartlet, citrus, sea herbs

Truffled chicken broth, poached quail, duck boudin

Hereford beef fillet, oxtail agnolotti, horseradish and oyster cream

Sharpham Brie, cherry and hazelnut cake

Dulce cheesecake, crème fraîche, amaretto & coffee ice cream

Selection of coffee and tea

Wine pairing £195 per person for five courses
Fine wine pairing £300 per person for five courses

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

OETKER HOTELS

Masterpiece Collection

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