New Year's Eve

IN THE MEMBERS' LOUNGE

Menu only: £200
Classic pairing: £350 | Prestige pairing: £450

CANAPÉ

Aged Comté & black truffle pudding
&
Maldon rock oyster, Champagne mignonette, green apple

Classic pairing: 2016 Franciacorta DOCG, Cuvée Annamaria Clementi, Ca' del Bosco, Lombardy, Italy
Prestige pairing: 1998 Comtes de Champagne, Blanc de Blancs Brut, Taittinger, Champagne, France
125ml

AMUSE-BOUCHE ——— Cotechino con Lenticchie

FIRST COURSE

Dorset crab & Oscietra caviar

Classic pairing: 2010 Chablis Grand Cru Bougros "Côte Bouguerots" Domaine William Fèvre, Burgundy, France
Prestige pairing: 2012 Sancerre, Cuvée Paul, François Cotat, Loire Valley, France
75ml

SECOND COURSE

Jerusalem artichoke & winter truffle

Classic pairing: 2006 Rioja Blanco Reserva, Viña Tondonia, R. López de Heredia, Rioja DOCa, Spain
Prestige pairing: 2024 Riesling Grosses Gewächs, Westhofener Kirchspiel, Weingut Keller, Rheinhessen, Germany
75ml

THIRD COURSE

Roasted turbot, leek, Champagne beurre blanc, Oscietra caviar

Classic pairing: 2020 Chardonnay, Tolpuddle Vineyard, Coal River Valley, Tasmania, Australia
Prestige pairing: 2017 Chardonnay, Kongsgaard, Napa Valley, USA
75ml

FOURTH COURSE

Loomswood farm duck, beetroot, blackberry, vanilla & Madeira jus

Classic pairing: 2019 Barbaresco DOCG, Cottà, Sottimano, Piedmont, Italy
Prestige pairing: 2009 Clos des Lambrays Grand Cru, Domaine des Lambrays, Burgundy, France
75ml

FIFTH COURSE

Brillat-Savarin, quince, walnut bread

Classic pairing: 2023 Pinotage, Ashbourne, Hamilton Russell Family, Hemel-en-Aarde Valley, South Africa
Prestige pairing: 2009 Malbec, Finca Bella Vista, Achával-Ferrer, Mendoza, Argentina
75ml

PRE-DESSERT ——— Blood orange & Champagne

DESSERT

Mont Blanc

Classic pairing: 2003 Vinsanto, Late Release, Estate Argyros, Santorini, Greece
Prestige pairing: 1996 Vintage Malmsey, Blandy's, Madeira, Portugal
75ml

New Year's Eve

IN THE MEMBERS' LOUNGE

Vegetarian menu only: £200
Classic pairing: £350 | Prestige pairing: £450

CANAPÉ

Aged Comté & black truffle pudding
&
Beetroot tartlet, cultured cream, dill

Classic pairing: 2016 Franciacorta DOCG, Cuvée Annamaria Clementi, Ca' del Bosco, Lombardy, Italy
Prestige pairing: 1998 Comtes de Champagne, Blanc de Blancs Brut, Taittinger, Champagne, France
125ml

AMUSE-BOUCHE

Castelluccio lentils, smoked celeriac, salsa verde

FIRST COURSE

Kohlrabi, green apple, cultured cream, sea herbs

Classic pairing: 2010 Chablis Grand Cru Bougros "Côte Bouguerots" Domaine William Fèvre, Burgundy, France
Prestige pairing: 2012 Sancerre, Cuvée Paul, François Cotat, Loire Valley, France
75ml

SECOND COURSE

Jerusalem artichoke & winter truffle

Classic pairing: 2006 Rioja Blanco Reserva, Viña Tondonia, R. López de Heredia, Rioja DOCa, Spain
Prestige pairing: 2024 Riesling Grosses Gewächs, Westhofener Kirchspiel, Weingut Keller, Rheinhessen, Germany
75ml

THIRD COURSE

Salt-baked celeriac, braised leek, Champagne beurre blanc

Classic pairing: 2020 Chardonnay, Tolpuddle Vineyard, Coal River Valley, Tasmania, Australia
Prestige pairing: 2017 Chardonnay, Kongsgaard, Napa Valley, USA
75ml

FOURTH COURSE

Delica pumpkin pithivier, glazed beetroot, red wine reduction

Classic pairing: 2019 Barbaresco DOCG, Cottà, Sottimano, Piedmont, Italy
Prestige pairing: 2009 Clos des Lambrays Grand Cru, Domaine des Lambrays, Burgundy, France
75ml

FIFTH COURSE

Brillat-Savarin, quince, walnut bread

Classic pairing: 2023 Pinotage, Ashbourne, Hamilton Russell Family, Hemel-en-Aarde Valley, South Africa
Prestige pairing: 2009 Malbec, Finca Bella Vista, Achával-Ferrer, Mendoza, Argentina
75ml

PRE-DESSERT

Blood orange & Champagne

DESSERT

Mont Blanc

Classic pairing: 2003 Vinsanto, Late Release, Estate Argyros, Santorini, Greece
Prestige pairing: 1996 Vintage Malmsey, Blandy's, Madeira, Portugal
75ml