

Mary's

EST 2024

NEW YEARS EVE SET MENU

3 Courses £150

Potato and rosemary focaccia for the table

Hand dived Orkney scallop, curry butter sauce, pumpkin, finger lime

Chicken, ham and foie gras terrine, compressed pears, toasted brioche

Confit Celeriac and truffle, pickled walnut, black truffle sauce

Cumbrian beef fillet on the bone Rossini, madeira truffle sauce

Cornish turbot, creamed leeks, morteaux sausage, pike roe, champagne sauce

Cep agnolotti, roasted sprouts, confit chestnuts, vin jaune sauce

Shorthorn T- bone 800g, Waldorf butterhead salad, fries, bordelaise sauce

(for two)

Mont blanc soft-serve Pedro Ximenez

Coconut mousse, Passionfruit, banana and peanut butter ice cream

Selection of British and French cheeses