



WHITE LODGE

— FILEY —

NEW YEAR'S EVE

5 COURSES

King & Queen Scallops

The King will be served in its own shell under a puff pastry case

Vermentino, Coquille de Mer, France

Champagne Sorbet

Served with a 'shot' of Taittinger Champagne

Chateaubriand

Served with its namesake sauce, Port wine shallot,
fondant potato, sautéed winter greens

Rioja Vega, Reserva, Spain

Assiette of Puddings

Pacherenc de Vic Bilh Collection, Languedoc, France

A Quintuple of French Cheeses

Chutney and crackers

Pocas 10 year old Tawny - Chilled

Oyster & Champagne Bar
at midnight

£100 per person

Food Allergies & Intolerances: Information about allergenic ingredients for our menu options can be obtained by request from any member of staff. Dishes may include nuts which can cause anaphylactic shock.