

New Year's Eve

The Finale

Dinner, entertainment and a countdown to remember.
This year deserves a grand finale to 2026.

£90 per person

A GLASS OF CHAMPAGNE ON ARRIVAL

For The Table

OLIVES & FOCACCIA 

Antipasti

CARPACCIO AL TARTUFO

Thinly sliced raw beef, truffle dressing, shaved truffle
& parmesan crisps

BARBABIETOLA 

Wood roasted beets, Whipped chestnut & wilted Italian
bitter leaves

BURRATA CON PESTO 

Apulian creamy mozzarella, basil pesto, semi
dried tomatoes & extra virgin olive oil

TARTARE DI TONNO

Yellowfin tuna, avocado, chilli & sweet potato crisps

Secondi

Winter greens & roasted rosemary & garlic potatoes
served for the table to share 

LINGUINE GAMBERONI

Red shrimp, pickled tomatoes & samphire

BRANZINO

Whole stuffed sea bass, fennel, dill & lemon

FILETTO 200G

Beef fillet, wilted spinach & bone marrow sauce

RISOTTO AL TARTUFO 

Creamy arborio rice, wild mushrooms & shaved winter truffle
(can be made vegan)

Dolci

DELIZIA AL LIMONE 

Amalfi lemon mousse, Prosecco sorbet
& lemon tuille

PANNA COTTA

Dark chocolate panna cotta &
maraschino cherries

TIRAMISU

Espresso coffee, amaretto soaked sponge biscuits,
mascarpone cream & cocoa powder

FORMAGGI

24-Month Parmigiano Reggiano, Blu di Capra cheese,
truffle honey, pear & biscuits
(supplement 5.00)

 Vegetarian  Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



NYE FINALE CORE & NH 26