

NYE DINNER & JAZZ

A 4-course dinner.

Chef's amuse bouche and a glass of Nyetimber Classic Cuvée to start and served again at midnight.

Live jazz music from 9.00pm.

£125 / person

A glass of Nyetimber Classic Cuvée
Chef's amuse bouche

STARTERS

Monkfish bouillabaisse saffron potato, sea vegetable (GF)

OR

Ratatouille tart tatin (VG)

MAIN COURSE

Beef Wellington truffle mash, rainbow chard, Bordelaise sauce

OR

Vegetarian Wellington truffle mash, mushroom velouté (VG)

SORBET

Champagne and Thyme sorbet (VG)

DESSERT

Salted caramel, strawberry and dark chocolate profiteroles trio

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Petit fours, tea or coffee

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Midnight celebration

A glass of Nyetimber Classic Cuvée or a non-alcoholic drink

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar