

NYE DINNER & JAZZ

A 4-course dinner
Chef's amuse bouche
Nyetimber Classic Cuvée served at midnight
Live jazz music from 9.00pm

£125 / person or £145 with wine pairing

Chef's amuse bouche

STARTERS

Duck liver & Marsala parfait sourdough toast

Wild mushroom pâté sourdough toast (VG)

MAIN COURSE

Beef Wellington winter truffle mash, rainbow chard, Bordelaise sauce

Vegetarian Wellington winter truffle mash, mushroom velouté (VG)

SORBET

Amalfi lemon sorbet (VG / GF)

DESSERT

White chocolate moussee & raspberry globe (V)

White chocolate cheesecake & raspberry globe (VG)



Petit fours, tea or coffee



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