
NEW YEAR'S EVE

£95

FROM 17:30 TO 19:30 ONLY

STARTERS

Pressed Duck Liver Terrine

Quince, Toasted Brioche

Seared Orkney Scallops

Cauliflower, Vanilla, Cocoa

Venison Tartare

Jerusalem Artichokes, Pickled Baby Plums

Celeriac & Hazelnut Veloute

Truffled Buratta

Warm Cornish Crab

Beetroot, Horseradish & Apple



MAINS

Roasted Loin of Dark Noor Venison

Apple Polenta, Sprout Cups, Cocoa & Balsamic

Yorkshire Partridge

Mulled Wine Salsify, Parsnips & Seared Foie Gras

Fillet of Galloway Beef

Bone Marrow, Black Truffle Mash

Atlantic Halibut

Langoustines, Swede, Pickled Pear Conserve

Sea Bass

Braised Celery, Truffle & Parmesan



DESSERTS

Pink Lady Apple Tarte Tatin for two

Vanilla Ice Cream & Toffee Sauce

Medjool Date Soufflé

Orange & Bayleaf Ice Cream

(Please allow 20 minutes)

Hazelnut & Chocolate Tart

Praline Cream, Shaved Chestnuts

Brie De Meaux

Black Truffle, Fig Chutney, Maché Salad

Lemonade Parfait

Honey & Burnt Yoghurt

NEW YEAR'S EVE
EIGHT-COURSE TASTING MENU
£130

FROM 20:30 ONWARDS

A luxury experience that takes you on a journey to discover the exquisite flavours of Corrigan's finest dishes designed by Head Chef Ross Bryans.

Celeriac & Hazelnut Velouté
Truffle Burrata

Pressed Duck Liver Terrine
Quince, Toasted Brioche

Seared Orkey Scallops
Cauliflower, Vanilla & Cocoa

Fillet of Sea Bass
Braised Celery, Truffle & Parmesan

Roasted Loin of Dark Noor Venison
Apple Polenta, Sprouts, Balsamic Vinegar

Colston Bassett Stilton
Figs, Verjus & Granola

Lemonade Parfait
Honey & Burnt Yoghurt

Chocolate & Hazelnut Tart
Praline Cream & Shaved Chestnuts

Tea/Coffee

WINE PAIRING AVAILABLE £90pp

DELUXE PAIRING PACKAGE £165pp

NEW YEAR'S EVE
DELUXE EIGHT-COURSE TASTING MENU
£220

FROM 20:30 ONWARDS

A luxury experience that takes you on a journey to discover the exquisite flavours of Corrigan's finest dishes designed by Head Chef Ross Bryans.

Royal Baerii Caviar

Cauliflower, Salted Oyster Cream & Walnuts

Dark Noor Venison Tartare

Jerusalem Artichoke, Pickled Baby Pears

Warm Cornish Crab

Beetroot, Horseradish, Granny Smith Apple

Poached Scottish Lobster Tail

Baby Turnips, Dulse, Pink Peppercorns

Sea Bass

Braised Celery, Truffle & Parmesan

Yorkshire Partridge

Mulled Wine Salsify, Parsnip & Seared Foie Gras

Baked Vacherin Mont D'Or

Ginger Bread & Olive Oil

White Chocolate & Hazelnut Mille Feuille

Black Truffle, Milk Ice Cream

Tea/Coffee

WINE PAIRING AVAILABLE £90pp

DELUXE PAIRING PACKAGE £165pp