BOSUN'S

New Year's Eve

31ST DECEMBER 2026 · £110 PER PERSON

Canapés

Hoisin Duck Bon Bon

Smoked Salmon Cone

Starters

King Scallops, 'Nduja Butter, Celeriac Purée, Pickled Granny Smith, Crispy Sourdough Crumb, Chive Oil, Bronze Fennel

Braised Pork Cheek Croquette, Black Pudding, Burnt Apple Gel, Cider Reduction, Pickled Granny Smith, Frisée gf

Mains

Beef Fillet, Black Garlic Purée, Potato Pavé, Charred Tenderstem, Caramelised Shallots, Beef Jus gf

Halibut, Potato Pavé, Julienne Buttered Leeks, Sea Buckthorn Gel, Champagne Sauce, Lemon & Herb Crumb gf

Desserts

Pistachio & Caramel Tart, Crème Fraîche Ice Cream v

Vanilla Panna Cotta, Poached Pear, Pear Gel, Ginger Crumble, Honey & Tonka Bean Crème Anglaise gf

Valrhona Chocolate Soufflé, Chocolate Orange Ice Cream

gf gluten free · v vegetarian · Vegetarian menu available on request

Please notify your server of any allergies prior to ordering, or if you require any further information. An optional service charge of 10% will be added to the bill, 100% of which is distributed equally amongst all staff.

BOSUN'S

New Year's Eve

Vegetarian Menu

31ST DECEMBER 2026 · £110 PER PERSON

Canapés

Whipped Feta Cheese Tartlet gf

Wild Mushroom Arancini, Truffle Mayonnaise

Starter

Roast Baby Beets, Cider Poached Pear, Candied Walnuts, Aged Balsamic, Whipped Goats Cheese gf

Main

Artichoke & Truffle Ravioli, Truffle Cream Sauce, Roasted Artichoke Hearts, Toasted Pine Nuts, Chervil, Parmesan Crisp ve*

Desserts

Pistachio & Caramel Tart, Crème Fraîche Ice Cream v

Valrhona Chocolate Soufflé, Chocolate Orange Ice Cream

gf gluten free · v vegetarian · ve* vegan option available

Please notify your server of any allergies prior to ordering, or if you require any further information. An optional service charge of 10% will be added to the bill, 100% of which is distributed equally amongst all staff.