

Voyagers

Restaurant & Bar

VOYAGERS CHAMPAGNE COCKTAIL ON ARRIVAL

AMUSE BOUCHE

Lincolnshire Poacher Cheese Gougere

Black truffle

Galanti Prosecco Spumante DOC Extra Dry

STARTER

Chicken Leg and Smoked Ham Terrine

Crispy quail's egg, piccalilli gel

Antonio Rubini Pinot Grigio

FISH

Roast Scallop

Charred leek, cauliflower puree, brown butter

Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley

MAIN

Seared 5oz Beef Fillet

Celeriac fondant, carrot puree, beetroot, watercress and horseradish

Portillo Malbec, Valle de Uco, Mendoza 2012

DESSERT

Dark Chocolate Fondant,

Peanut butter ice cream, shortbread crumb

Floralis Moscatel Oro

*Stay with us til Midnight and enjoy a glass of Champagne and Sparkler
on the roof terrace with views across the city*

*New Years Eve
Menu*

£95.00 per person

*New Years Eve
& Paired Wines*

£145.00 per person

Whilst we make every effort to minimise cross contamination please be aware that our dishes are prepared in an environment where allergens are present. If you have an intolerance or allergy please ask for the manager. A discretionary service charge of 12.5% is added to the bill