

Little Seeds

New Year's Eve Lunch 2025

Reservations available between 12.30-2pm

£110 Per Person



Celeriac, Truffle & Chive

Warm celeriac royale with Wiltshire truffle, topped with hazelnut crumb, chive oil & garden chive

Lindisfarne Oyster, Champagne & Verbena

Lightly poached oyster with Champagne sabayon, lemon verbena oil and caviar.

Orkney Scallop, Artichoke & Apple Marigold

Roasted scallop with Jerusalem artichoke purée, brown butter emulsion, pickled apple and apple marigold.

Turbot, Shellfish & Coastal Herbs

Cornish turbot poached in seaweed butter with mussel velouté, baby leeks, samphire, and coastal foraged herbs.

Duck Liver Parfait, Quince & Sweet Cicely

Smooth liver parfait layered with mulled quince gel, toasted spiced brioche, and sweet cicely

Salt-Aged Beef fillet

Salt-aged Staffordshire beef fillet with smoked bone marrow, truffle potato purée, roasted parsnip, pickled girolles & beef jus.

Brillat-Savarin, Truffle Honey & Pear

Soft-ripened cheese served with truffle-infused honey, pear chutney, walnut crisp & lemon thyme.

Chocolate, Coffee & Douglas Fir

Single-origin chocolate crèmeux with coffee tuile, Douglas fir ice cream, whisky gel, and crystallised pine needles.

Clementine pâte de fruit

Lemon verbena macaron

White chocolate & rosemary truffle.

*Deposit required for all reservations, for any queries please email the team at littleseedsstone@outlook.com