

NEW YEAR'S EVE

£90 per person | *Included in New Year Break package*

WELCOME CANAPÉS & CHAMPAGNE

Served at the bar.

Smoked duck, mango, lime, chilli
Prawn tempura, wasabi mayonnaise
Shallot tarte Tatin

STARTERS

Enjoy with freshly baked sourdough bread and butter for the table.

Seared venison, candy beetroot, pomegranate, parsnip crisps
Skate wing, blue corn taco, sour slaw, jalapeño sauce
Wild mushroom croquette, salsify purée kale, cepe ketchup

CHAMPAGNE SORBET

MAINS

Guineafowl wrapped with pancetta, chestnut stuffing, braised carrot, white bean cassalette
Pan roasted monkfish, creamy mash potato, black olive tapenade, grilled artichokes
Procini ravioli, brunt leeks, Romanesco sauce, toasted almonds
Lobster & tomahawk surf and turf, truffle macaroni & cheese, grilled corn, fine beans, grilled lemon, cowboy butter

AFTERS

Apple crumble, candied apple, crème anglaise
Bread & butter pudding, sultanas, marmalade sauce
Belgium chocolate mousse, biscotti, cherry purée

WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

