

New Year's Eve Menu 2023

£140 per person incl. glass of Prosecco on arrival

(Subject to change)

Fresh Tomato and Basil Mini Bruschetta

Roasted Pumpkin Soup with toasted pine kernels and crème fraîche (GFA)

Lemon Grass and Chilli Tiger Prawns with prawn crackers (GFA)

Chicken Liver Parfait with toasted brioche and red onion jam

Leek and Goats' Cheese Tartelette with walnut and rocket salad (V)

Beetroot Gravadlax with celeriac and apple remoulade, granary bread

Lemon Sorbet

8oz Fillet of Beef with dauphinoise potato, wild mushrooms, celeriac puree, red wine jus (GF)

Oven Baked Halibut Fillet with herb mash, cavolo nero, king brown mushrooms and tarragon oil (GF)

Pan Roasted Guinea Fowl Breast with duchess potato, honey glaze, chicory, curly kale, fig sauce (GF)

Lobster Tails with garlic butter and fries (GF)

Beetroot and Spinach Wellington with roasted potatoes, parsnips puree and mushroom sauce (VG) (V)

Sticky Toffee Pudding, with butterscotch sauce

Apple Tart Tatin with vanilla ice-cream

Crispy Chocolate and Hazelnut Slice with fresh raspberries

Lemon Meringue Pie with fruit coulis

Profiteroles with almond cream and chocolate sauce

Cheese & Biscuits for the Table, with chutney & celery (GFA)

Coffee & Tea

A discretionary 12.5% service charge will be added to the final bill. All prices are inclusive of VAT.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available