

# New Year's Eve Menu 2024

£120 per person incl. glass of Prosecco on arrival

Selection of Sourdough, Mixed Cashews and Giant Olives

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

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

Confit Duck and Pistachio Terrine with toasted brioche and onion chutney

Buffalo Mozzarella, dressed figs, mixed leaves, honey and truffle dressing

Beetroot Gravadlax with celeriac and apple remoulade, granary bread

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Lemon Sorbet

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Donald Russel 8oz Fillet of Beef with dauphinoise potato, braised red cabbage, wild mushrooms, red wine jus (GF)

Oven Baked Halibut Fillet with celeriac mash, sauteed winter greens, king brown mushrooms, tarragon oil (GF)

Pan Roasted Supreme of Banham Chicken with duchess potato, honey glazed heritage carrots, grain mustard sauce (GF)

Lobster Tails with garlic butter and fries (GF)

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

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Sticky Toffee Pudding, with butterscotch sauce

Apple Tart Tatin with vanilla ice-cream

Crispy Chocolate and Hazelnut Slice with fresh raspberries

Baked Vanilla Cheesecake with clementines and pouring cream

The Chequers Sundae vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds

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

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Coffee & Tea