

# NEW YEAR'S EVE

## STARTERS

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### Wild Mushroom & Truffle Soup **VE NGA**

Truffle oil, wild mushroom, spinach & thyme layered focaccia bread

### Salmon Gravavlax **NGA**

Thinly cured salmon, horseradish crème fraîche, dill, lilliput capers, toasted sourdough

### Roasted Roots Brûlée **V NGA**

Roasted root vegetables, cream sauce, glazed Camembert, toasted rosemary & garlic focaccia bread

### Chicken Liver & Truffle Parfait **NGA**

Brioche toast, festive chutney, truffle oil

## MAINS

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*All served with buttered tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips*

### Pan-Roasted Chicken Supreme **NG**

Confit garlic & smoked bacon cream sauce, creamy mash

### Duo of Duck **NG**

Pan-seared duck breast, served pink, confit duck pie, buttery fondant potato, red wine & balsamic jus

### Roasted Parsnip Nut Loaf **VE NG**

Pressed & roasted baby potatoes, rich roast gravy

### Beef Fillet Rossini **NGA**

8oz fillet steak, served medium-rare, brioche crouton, chicken liver & truffle parfait, creamy mash, rich brandy jus, buttered spinach

### Pan-Seared Stone Bass **NG**

Pressed & roasted baby potatoes, British peas, smoked streaky bacon, white wine & confit garlic cream sauce, caramelised lemon

## DESSERTS

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### Orange & Passion Fruit Cheesecake **VEA NG**

Passion fruit purée, clotted cream ice cream

### Lemon Meringue Tart **V NG**

Limoncello coulis, clotted cream, ice cream

### Chocolate Orange Roulade **V**

Clotted cream

### Morello Cherry Pavlova **V NG**

Morello cherry compote, whipped vanilla cream, raspberry coulis, freeze-dried raspberries

## 3 COURSES **£55pp**

## ASK OUR TEAM WHAT'S ON THIS CHRISTMAS & NEW YEAR

£5pp deposit. Children 12 and under dine half price. All prices include VAT.  
A 10% discretionary service charge will be added to the final bill for tables of 8 or more. All tips are retained by the grateful team.

