

New Years Eve Menu

4 courses 105pp incl two glasses of fizz | One on arrival, one at midnight.

Canapés

Roast Beef & Horseradish
Miniature Yorkshires

Chicken Liver
Parfait Toasts *NGA*
Smoky jam, chives

Smoked Salmon &
Cream Cheese Toasts *NGA*
Cracked black pepper,
lemon zest

Roast Turkey & Cranberry
Miniature Yorkshires

Sweet Potato & Cranberry
Loaf Miniature Yorkshires *V*

Truffle Mushroom
Toasts *VE / NGA*
Plant-based cream
cheese, truffle oil

Starters

Goat's Cheese & Fig Tartlet *V*
Garden herb salad,
festive chutney

King Prawn & Smoked
Salmon Cocktail *NGA*
British smoked salmon,
Bloody Mary mayonnaise,
shredded gem lettuce, diced
cucumber, tomato & avocado,
lemon, sourdough bread,
salted butter

Roasted Celeriac, Chestnut
& Truffle Velouté *VEA / NGA*
Truffle oil, roasted chestnuts,
salted celeriac crisps, warm
Cheddar cheese scone

Whipped Chicken
Liver Parfait *NGA*
Toasted brioche, lilliput
capers, pickled cornichons,
festive chutney

Mains

Duo of Lamb *NG*
Herb-crusted lamb sirloin,
mini lamb shoulder shepherd's
pie, buttery fondant potato,
rich red wine jus

Slow-Cooked
Blade of Beef *NG*
Baby onions, rich red wine
jus, buttered mash

Heritage Carrot & Chestnut
Seeded Loaf *VE / NG*
Buttery fondant potato,
wild mushroom jus

Oven-Roasted Turbot *NG*
Truffle roasted baby potatoes,
crispy oyster mushrooms,
herb butter sauce

Desserts

Blackcurrant Pavlova *V / NG*
Winter berries, blackcurrant
purée, whipped vanilla cream

Orange & Passion
Fruit Cheesecake *VEA / NG*
Passion fruit purée,
clotted cream ice cream.

Dark Chocolate Fondant *V / NG*
Belgian chocolate sauce,
clotted cream ice cream,
chocolate pencil

Treacle Tart & Yorkshire
Blue Cheese *V*
Toasted walnuts, Roquito
chilli honey, Maldon sea salt

£5pp deposit. All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.