

New Year's Eve

starters

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

Beetroot & Caramelised Onion Tart **VE**

Beetroot pastry, herb oil, festive chutney

Chicken Liver & Truffle Parfait **NGA**

Brioche toast, festive chutney, truffle oil

mains

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

Pan-Roasted Chicken Supreme **NG**

Confit garlic & smoked bacon cream sauce, creamy mash

Beef Fillet Rossini **NGA**

Brioche crouton, chicken liver & truffle parfait, creamy mash, rich brandy jus, buttered spinach

Duo of Duck **NG**

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

Pan-Seared Salmon Fillet **NG**

Herb crumb, pressed & roasted baby potatoes, spinach cream sauce, caramelised lemon

Roasted Butternut Squash **VE | NG**

Chestnut & cranberry stuffing, pressed & roasted baby potatoes, buttered spinach, butternut squash purée

desserts

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

60.00 pp

£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. All tips are retained by the grateful team.

