

NYE MENU

Starters

Celeriac & Truffle Velouté

Crispy onion, hazelnut & bread (VG)

Pan Seared Scallops

Spiced cauliflower puffed wild rice, bhaji & coriander oil.

Tiger Prawn Cocktail

Smoked salmon, avocado, Marie Rose sauce, baby gem lettuce & cucumber (GFA)

Chicken Liver Parfait

Red onion chutney & sourdough toast

Mains

Maple Glazed Barbary Duck Breast

Mulled red cabbage, buttered kale, dauphinoise potatoes with red wine & cherry jus (GF)

Parmesan Crusted Roast Cod Fillet

potato rosti, spinach, samphire, champagne & crayfish bisque

Beef Bourguignon

5oz fillet and confit blade, honeyed root vegetables, pancetta, wild mushrooms, baby onions & creamed mash (GFA)

Cornfed Chicken Supreme

garlic and thyme roasted potatoes, creamed leeks, chantenay carrots & red wine jus (GFA)

Heritage Beetroot Risotto

Goat's cheese, spinach, balsamic glazed cherry vine tomatoes & basil oil (V)(VGA)

Desserts

Tiramisu (V)

Lemon & Blueberry Baked Alaska (VG)(GF)

Oreo & Vanilla Cheesecake

Raspberry sorbet & compote (v)

Chocolate, Clementine & Whiskey Tart

Pistachio ice cream (V)

£55 per head incl. glass of prosecco

