

New years Eve Menu

SELECTION OF CANAPÉS *(2 per person)*

STARTERS

Scallops, Cauliflower Purée, Candied Bacon & Chorizo Oil

Roasted Pumpkin Soup, Toasted Seeds & Warm Bread *(GF Available)(VE)*

Deep Fried Brie Bigod, Beetroot Purée,
Truffled Goats Cheese & Hazelnut Praline *(N)(V)*

Herb Crusted Lamb Cannon, Beetroot Purée, Crumbled Ricotta & Pickled Beetroot

Sautéed King Oyster Mushroom 'Scallops', Truffle Pea Purée,
Pickled Golden Beetroot & Spring Onion Dust *(GF)(VE)*

MAINS

Fillet of Beef, Shredded Stout Braised Oxtail, Celariac Purée,
Spring Greens & Celariac Crisps

Rainbow Trout, Hasselback Potatoes, Samphire & Mussel Sauce *(GF)*

Mushroom & Truffle Risotto
with Sautéed Wild Mushrooms & Leek Ash *(GF)(VE Available)*

Guinea Fowl Supreme, Celariac Mash, Shallot Purée, Jus & Celariac Crisps *(GF)*

Beef Wellington, Pomme Purée, Winter Vegetables & Jus

Cashew Curry with Fragrant Rice, Crispy Okra & Coconut Roti *(N)(VE)*

DESSERTS

Apple & Cinnamon Parfait with Butterscotch Sauce & Honeycomb *(GF)(V)*

Chocolate Assiette; Chocolate Fondant, Chocolate Sorbet & Chocolate Mousse *(V)*

Orange, Cardamom & Almond Cake with Orange-Blossom Yoghurt *(N)(VE)*

Chocolate Orange Tart *(V)*

Boozy Winter Berries with Crème Fraîche, Sorbet & Shortbread *(V)*

Selection of Cheese with Chutney, Quince, Grapes & Biscuits *(V)*

PETIT FOURS & COFFEE

Only the New Years Eve Menu is available from 5pm on December 31st.

This menu can be subject to minor dietary alterations.

ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present.

(N) Contains Nuts *(GF)* Gluten Free *(V)* Vegetarian *(VE)* Vegan.