

NEW YEARS EVE MENU

5-Courses only £79.95 per person

Glass of Bubbly on Arrival

Amuse Bouche

French Onion Soup

Cheese Crouton VEGE C/G/M

Starters

Rabbit & Pistachio Ballotine

Date Puree, Sunflower Tulle GF C/G/F/M/MO/N/SO

Sundried Tomato

Rosemary & Cheese Arancini, Red Pepper Aioli, Watercress, Chimichurri Praline vve GE C/G/E/M

Smoked Salmon Timbale

Pickled Vegetables, Cucumber Jelly, Fennel Pollen GF F/M/SO

Palate Cleanser

Pink Champagne Sorbet so

Mains

Rump of Lamb

Dauphinoise Potato, Sautéed Kale, Minted Pea Puree, Red Wine Jus GF C/M/SO

Corn-fed Chicken Supreme

Potato & Chive Rosti, Sautéed Greens, Wild Mushroom & Tarragon Sauce GF C/M/MU/SO

Poached Fillet of Lemon Sole

Salmon Mousse, Tempura King Prawn, Vegetable Spaghetti, Citrus Beurre Blanc GF G/CR/F/F/M/SO

Artichoke & Slow Roasted Tomato Risotto

Chestnut & Sage Beignet, Micro Cress vvegf c/g/e/M/so

Desserts

Dark Chocolate Delice

Orange Glaze, Clotted Cream Ice Cream GF G/E/M/SO

Winterberry & Apple Crumble

Vegan Ice Cream & Coconut Custard ve G/N/S/SO

Cherry Trifle

Layers of Brandy Soaked Cherries, Sponge, Custard, Cream & Meringues G/E/M

British & Continental Cheese

Crackers, Celery, Chutney & Grapes GF C/G/M/MU/SO

C celery

G gluten

MO molluscs SE sesame seeds

SO sulphur dioxide P peanut

CR crustaceans MU mustard

F fish L lupin

S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.