

NEW YEARS EVE

Heritage beetroot, miso oil, roasted almond puree, beetroot & rosemary powder,
roasted almonds, micro herbs N,P,SO **V,VE**

Roast artichoke soup, charred pear, walnut praline G,N,P,SO **V,VE**

Whipped chicken liver parfait, red wine shallot puree, dressed chicory,
pickled grapes, crostini G,SO,M,MU

Chargrilled mackerel, celeriac, herb mayonnaise, pickled chicory,
honey pearls, pea shoots F,MU,SO,C

Champagne sorbet

Pan seared monkfish, leek puree, parmentier potatoes, lemon caviar,
white wine cream & parsley oil F,SO,M

Roasted celeriac, thyme & garlic pomme pave, charred leek hearts, pea puree,
parsley split white wine cream SO **V,VE**

Oven roast duck breast, duck leg croquettes, kale, beetroot puree, raspberry gel, pan jus G,E,M,SO

Medium fillet of beef, girolles, spinach, dauphinoise potatoes, mini beef pithivier,
red wine jus M,G,SO,E

Roasted new potato, chive cream cheese and caviar M,F

Mulled poached pear, toasted hazelnuts, vanilla ice cream & hazelnut praline N,P,M,E,S **V**

Chocolate & salted caramel tart, whipped vanilla creme fraiche, Maldon sea salt G,M,S,E **V**

Cheese & crackers, cranberry gel, pickled grapes, chutney, celery, micro herbs M,G,SO,C **V**

Passionfruit pannacotta, lime, charred pineapple and chilli salsa, lemon sorbet, honey tuille M

Tea, coffee & petit fours

£135.00 per person
including welcome drink & pre dinner canapes

GF Non Gluten on request | **VE** Vegan on request | **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.