

NEW YEARS EVE

£155 PER PERSON

100% deposit taken upon booking - remainder to be paid on the day

CANAPÉS & CHAMPAGNE ON ARRIVAL

STARTERS

Smoked duck breast, celeriac remoulade blood orange gel

Wild mushroom & leek terrine, baby onion marmalade

FISH COURSE

Lobster & crayfish souffle, thermidor cream sauce, salmon caviar

MAINS

Roasted 28 day aged English fillet of beef, spinach, mush potatoes, creamed savoy cabbage, pearl onion, carrots, red wine jus

Millefeuille of creamed savoy cabbage, fondant potatoes, pearl onions, carrots, vegetable jus

DESSERT

Dark chocolate, kirsch & griottine cherries, black forest dome, chocolate soil, Chantilly cream

EXTRA

Tea/Coffee and homemade treats

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required.

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or

