

New Year's Eve

MENU

STARTERS

French Onion Soup, Gruyère Crouton (GF*) (DF*) (VG*)

Smoked Duck Terrine, Apple Chutney, Compress Cucumber, Caperberries, Micro Salad (GF*) (DF)

Smoked Mackerel Pâté, Cucumber, Cream Cheese, Dill Oil, Melba Toast (GF*)

Torched Halloumi, Pomegrante, Rocket Salad (V) (GF)

MAINS

Corn Fed Supreme of Chicken, Green Beans, Potato Terrine, Shallots, Truffle & Tarragon Sauce (GF*)

Pan Roasted Fillet of Beef, Fondant Potato, Green Beans, Wild Mushrooms, Purple Carrot, Red Wine Jus (GF) (DF*)

Grilled Red Mullet Risotto, Muscles, Clams, Samphire, Squid Ink, Dill Oil (GF) (DF)

Gnocchi, Wild Mushroom, Crispy Sage, Rocket, Pine Nuts, Tarragon Butter Sauce, Parmesan (VG)

DESSERTS

Raspberry & White Chocolate Cheesecake, Raspberry Crumb, Raspberry Sorbet (GF)

Salted Chocolate Delice, Coffee Mousse, Chocolate & Rum Crème Fraîche (VG) (GF)

Cherry Bakewell Tart, Cherry Ice Cream, Toasted Almonds, Cherry Brandy Sauce

Panettone Bread & Butter Pudding, White Chocolate Crumb, Vanilla Custard

Dishes are subject to change

(V) - Vegetarian, (V) - Vegetarian option available

(VG) - Vegan, (VG) - Vegan option available

(GF) - Gluten free, (GF*) - Gluten free option available

(DF) - Dairy free, (DF*) - Dairy free available