

NEW YEAR'S EVE

Canapés

Parmesan arancini [M,G,E,SD,C]
duck parfait brioche, madeira jelly [G,E,M]
salmon rilette, compressed cucumber [F,Mu,SD]



To Start

Salad of Jerusalem Artichoke 🌱

winter truffle dressing, pickled mushrooms [Mu,SD]

Smoked Haddock Velouté

potato & leek salad, chargrilled sourdough [G,F,M,C,Mu,SD]

Venison Tartare

Parmesan tuile, beer pickles [G,F,E,M,Mu,SD]



The Main Event

Pan Roasted Halibut

braised fennel, cauliflower puree, anise jus [F,M,SD]

Beef Wellington

potato puree, caramelised Roscoff onion, Bordelaise sauce [G,E,M,Mu,SD,C]

Shallot Tarte Tatin 🌱

smoked beetroot, pine nut cream, pickled blackberries [G,So,N,SD]



Pudding

Crème Brûlée Cheesecake

gingerbread ice cream, chocolate crumble [G,E,So,M,SD]

Truffled Baron Bigod

spiced baked apple, walnut & golden raisin toast [G,N,M,SD]

Sticky Toffee Pudding 🌱

caramel sauce, vanilla ice cream [N,So,SD]



Tea, Coffee & Petit Fours

Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need. 🌱 Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

