



New Year's Eve Brasserie Dinner

Starters

Gin and tonic cured salmon, compressed cucumber,
dill mayonnaise, tonic gel

Chicken and black pudding terrine, piccalilli, toasted hazelnuts

Heritage beetroot salad, peppered goats curd,
baby leaves, white balsamic jelly (v)

Sorbet

Champagne sorbet, strawberry pearls

Mains

Cornish Sea bass, Jerusalem artichoke, butter beans,
roasted garlic, red wine jus

Scotch beef fillet 28 days aged, potato terrine,
leek hearts, horseradish cream, thyme jus

Plant based cumin lamb filo parcels,
grilled aubergine, romesco sauce (ve)

Desserts

Valrhona chocolate & yoghurt, cocoa & cumin

Strawberry slice, vanilla ice cream (ve)

Cheese

Shropshire blue, Baron Bigod, Blanche goats

Served with artisan crackers, grapes and quince jelly

Coffee and petits fours

