

NEW YEAR'S EVE

Canapés on arrival

Amuse Bouche

Guinea fowl consommé
Madeira glazed chicken wings

Starters

Ballotine of Scottish salmon

Dill infused cucumber, horseradish chantilly, caviar

Autumn salad (V)

Jerusalem artichoke, black truffle, ricotta, glazed figs

Free range chicken and game terrine

Quince jam, toasted brioche

Main course

Roasted turbot

Boulangere potatoes, fennel, wild mushrooms, champagne sauce

Hereford beef fillet 28 days aged

Braised ox cheek, mash potato, red chard, baby carrots, bordelaise sauce

Rainbow vegetables tart (V)

Tenderstem broccoli, braised red cabbage jam, parsnips purée

Desserts

Black Forest

Bitter chocolate sponge, candied amarena cherries, vanilla cream, morello cherry sorbet

Sticky toffee pudding

Pear sorbet, spiced caramel sauce

A selection of British artisan cheeses

Served with grapes, quince jelly, chutney, crackers

Coffee and mince pies