



New Year's Eve menu



FOUR COURSES £60 PER PERSON INCLUDES LIVE ENTERTAINMENT

ON ARRIVAL

Glass of house Champagne

STARTERS

OAK-SMOKED SALMON

orange & fennel slaw, whipped goat's cheese
and charred sourdough

ROASTED BUTTERNUT SQUASH VELOUTÉ (V)

crispy sage and garlic croutons
with charred sourdough

CHESTNUT MUSHROOM & TARRAGON ARANCINI (V*)

tarragon mayo

DUCK RILLETTES

confit of cranberries, charred sourdough

ROASTED BEETROOT & RED ONION TART (VE)

with smoked sun-dried tomatoes and a balsamic glaze

MAINS

PORTOBELLO MUSHROOM & CAMEMBERT WELLINGTON (V)

creamed spinach, roasted shallots,
glazed carrots

STEAMED MUSHROOM, CHESTNUT & TARRAGON SUET PUDDING (VE)

garlic-roasted potatoes, maple-roasted
root vegetables and gravy

GRILLED FILLET OF SEA BASS

smoked haddock, crayfish chowder,
crispy shallots & samphire

ROAST FILLET OF BEEF

potato terrine, roasted shallots,
glazed carrots, pancetta béarnaise

PAN-FRIED CHICKEN BREAST

sautéed new potatoes, chorizo, spinach,
crispy prosciutto and mushroom sauce

DESSERTS

POACHED PEAR & ALMOND TART (V)

clotted cream and warm vanilla sauce

BAKED VANILLA CHEESECAKE (V)

with mulled wine-poached fruits
and a hazelnut & honeycomb crumb

WARM STICKY TOFFEE PUDDING (V)

peanut butter & caramel sauce,
vanilla pod ice cream

WARM CHOCOLATE BROWNIE (V)

ginger-poached pear and cinnamon ganache

VEGAN COOKIE LOAF CAKE (VE)

raspberry coulis and vegan vanilla-flavour ice cream

TO FINISH

HOMEMADE DARK CHOCOLATE TRUFFLES (V)

Children aged 7-12 years old can enjoy half portions of this NYE menu for £25