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NEW YEAR'S EVE



£70.00 PER PERSON WITH A GLASS OF CHAMPAGNE

*VEGETARIAN, VEGAN OPTIONS AND OTHER DIETARY REQUIREMENTS AVAILABLE ON REQUEST

Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

STARTER

Haricot beans and Jerusalem artichoke chowder

Home Cured Horseradish, lime, dill and coriander-marinated salmon with cucumber spaghetti

Pan-seared scallops, pea and mint velouté crispy chorizo, lemongrass oil, balsamic glaze

Little and cull chicken liver and brandy parfait quince jelly red pepper jam and sourdough croûte

Goat's Cheese mousse with chargrilled black figs, honeycomb and beetroot compôte

MAIN COURSE

Roast beef fillet steak

Saffron mash, banana shallots, confit wild mushroom, salsify, asparagus and merlot jus

Pepper pan-fried sea salt cod loin

Soya bean and green tomato ragout, baby leeks and miso crème fraiche

Orange and honey glazed duck breast

Sweet potato nage, candy beetroot, kumquat, purple broccoli, grand Marnier sauce

Zucchini-wrapped spiced butterbean and squash baton

Smoked red pepper and tomato broth crispy kale

DESSERT

Butterscotch and chocolate cheesecake

Toffee sauce, chocolate pearls

Honey roasted figs and almond tart

With Raspberry sorbet

Trio of chocolate torte

Crumbled meringue, chocolate shards

Selection of Artisan British cheeses

With figs and pear chutney and crackers