

Sample *New Year's Eve Menu 2022*

£130 per person incl. glass of Prosecco on arrival

Fresh Tomato and Basil Mini Bruschetta

Roasted Pumpkin Soup with toasted pine kernels and crème fraiche (GFA)
Lemon Grass and Chilli Tiger Prawns with prawn crackers (GFA)
Chicken Liver Parfait with toasted brioche and red onion jam
Leek and Goats' Cheese Tartelette with walnut and rocket salad (V)
Beetroot Gravadlax with celeriac and apple remoulade, granary bread

Lemon Sorbet

Pan Fried Fillet Steak with dauphinoise potato, spinach, wild mushrooms and red wine jus (GF)
Oven Baked Halibut Fillet with spiced parsnip puree, mango and cucumber salad and dill oil (GF)
Pan Roasted Guinea Fowl Breast with sweet potatoes parmentier, baby vegetables, creamy truffle sauce (GF)
Lobster Tails with garlic butter and fries (GF)
Vegetable Curry Marsala with cauliflower, chickpeas, new potatoes, served with steamed rice (VG) (V) (GF)

Sticky Toffee Pudding, with butterscotch sauce
Apple Tart Tatin with vanilla ice-cream
Crispy Chocolate and Hazelnut Slice with fresh raspberries
Lemon Meringue Pie with fruit coulis
Profiteroles with almond cream and chocolate sauce

Cheese & Biscuits for the Table, with chutney & celery (GFA)

Coffee & Tea

No Pre-ordering necessary

A discretionary 12.5% service charge will be added to the final bill. All prices are inclusive of VAT.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available