

# NEW YEAR'S EVE

£75 per person | Under 12's £35

A glass of Prosecco or Buck's Fizz on arrival

## PRE-STARTER

Celeriac, apple & chestnut soup 🍷🍷\*

## STARTERS

Beetroot cured chalk stream trout & smoked trout  
mousse, fennel & orange salad, toast

Warm salad of truffled leeks, artichokes &  
French beans, toasted pumpkin seeds 🍷

Chicken liver parfait, red onion marmalade, cornichons, toasted brioche

Seared scallops, black pudding, Parma ham, tomato hollandaise +£5.50

## MAINS

Pan-fried duck breast, Dauphinoise potatoes, glazed carrots &  
turnips, wilted greens, red wine jus

Fried Seabass, red lentil Dahl, onion bhaji, raita, spring onions & coriander

Caramelised onion & Oyster mushroom tart,  
braised red cabbage, roasted roots & potatoes, vegan gravy 🍷

Chargrilled ribeye steak, hassleback potato,  
tenderstem broccoli, whipped peppercorn butter +£7.50

To Share - Chateaubriand, hassleback potato,  
tenderstem broccoli, whipped peppercorn butter +£10pp

## DESSERTS

Dark chocolate terrine, roasted plum, creme fraiche 🍷

Pear & blackberry frangipane tart, whipped cream 🍷

Sticky toffee bread & butter pudding, vanilla ice cream, toffee sauce 🍷

Rum & maple glazed pineapple, vanilla ice cream, pomegranate, cashews 🍷

Blue stilton, mature cheddar, quince paste, crackers

Coffee & chocolate truffles to finish