

NEW YEAR'S EVE SET MENU

£70 per person

CANAPÉS

WARM SOURDOUGH & WHIPPED BUTTER **V**

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CLEMENTINE & WHISKY CURED SALMON GRAVADLAX

whipped crème fraîche, crispy lilliput capers, cucumber **NG**

PRAWN COCKTAIL

avocado, shredded baby gem, cucumber, marie rose **NG**

CREAMED CELERIAC SOUP

crumbled roasted chestnuts, truffle oil & fresh chive **VE/NG**

CHICKEN LIVER PARFAIT

apricot and stem ginger chutney, toasted sourdough

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SIRLOIN STEAK DIANE

grilled mushroom & tomato, fries, peppercorn sauce

WILD MUSHROOM & MARSALA RISOTTO

fresh rocket, minced black truffles & parmesan crisp **VE/NG**

CONFIT PORK BELLY & SEARED SCALLOP

red wine braised cabbage, celeriac purée, black pudding, cider jus & crispy sage **NG**

ROAST SALMON FILLET

crispy potato pavé, cavolo nero, lemon hollandaise

STUFFED ACORN SQUASH

wild rice, mushrooms, sautéed spinach, red pepper dressing,
pomegranate & toasted pumpkin seeds **VE/NG**

CHATEAUBRIAND FOR TWO

caramelised shallot, pancetta, mushroom, fries,
tenderstem broccoli, bearnaise sauce & red wine jus

£10 supplement per person

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STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

DARK CHOCOLATE BROWNIE

rich chocolate sauce, vanilla ice cream **V/NG**

(VE option available)

VANILLA CRÈME BRÛLÉE **V**

ENGLISH CHEESE BOARD

with a selection of bread crisps, biscuits, celery, apricot & stem ginger chutney

V Vegetarian **VE** Vegan **NG** Non-gluten

*For food allergy & intolerance information, please ask a member of staff before ordering.
We cannot guarantee the total absence of allergens in our food. Please note, we are now cashless.
An optional 12.5% service charge will be added to your bill.*