

# NEW YEARS EVE

£65 PER PERSON

DRINK ON ARRIVAL

## TO BEGIN

Parmesan, white crab mousse and caviar served with a peach Bellini (D, S, C)

## STARTERS

Fig and gorgonzola tartines with blossom honey and dressed rocket (D, G)

Seafood chowder, water biscuit and artisan bread (C, F, M, G, D, E)

Chicken liver and foie gras terrine served with toasted brioche (G, D, S)

“Beet” tartar served with truffled cashew cream and caper berries and grain toast (S, G, VG)

## MAINS

Tournedos Rossini fillet of beef, Gavroche potato, heritage baby carrots served with crisp pancetta and caramelized onion jus (G, D, S)

Oven roasted Halibut, dill & lemon crushed potatoes, chargrilled baby fennel, buttered kale, caviar & champagne sauce (F, D, G, S)

Wild mushroom risotto served with charred asparagus and black truffle pesto (VG)

Duo of duck, oven roasted duck breast, crispy leg bonbon, charred baby leek, crispy kale and cherry kirsch jus (S, D, G, E)

## DESSERTS

Chocolate sphere, vanilla and roasted pecan, warm salted caramel sauce (D, N, E)

Selection of local cheeses, apple and port chutney, cracked black pepper oatcakes. (G, D, M, C)

Whiskey rice pudding, demerara sugar glaze, ginger snap biscuits (G, D, S)

Crème Brûlée tart served with wild berry panna cotta ice cream (E, G, D)

The following key will help you to identify what allergens are present in our dishes

C - Celery Cr - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur dioxide L - Lupin N - Nuts  
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians VG - Suitable for vegans

