



NEW YEARS EVE MENU

Chef's Canapes

Spiced Parsnip Soup (VEA)(GFA)

A spiced parsnip soup, topped with crispy onions and chive cream. Served with warm onion bread.

Confit Duck and Apricot Terrine

Pressed confit duck and apricot with caramelised onion chutney and butter brioche.

Hot Smoked Sea Trout (GF)

Delicately smoked sea trout served with a beetroot and horseradish pressing, watercress salad, Avruga caviar, and a zesty lemon dressing.

12 Hour Cooked Feather Blade of Beef

Slow cooked feather blade of beef served with a rich beef cheek bon-bon, truffle-scented mash, butter and onion-fried spinach & kale, and a red wine jus.

Baked Fillet of Cod

Fillet of cod served with grilled courgettes, potato gnocchi, and a shellfish sauce.

Parsnip Wellington (VE)(GF)

A hearty parsnip wellington, served with crushed root vegetables, curly kale, and a rich thyme gravy.

Vanilla Cheesecake (VE)(GF)

A creamy vanilla cheesecake with a tropical pineapple salsa, mango sauce and a scoop of coconut ice cream.

Kir Royal Mousse

A luxurious champagne and blackcurrant mousse, and a refreshing raspberry sorbet.

'Billionaires'

A velvety chocolate mousse with caramel sauce and salted caramel ice cream.

Tea, Coffee, Truffles

A cup of freshly brewed tea or coffee, served with chocolate truffles.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.
Menu may be subject to small changes.