



NEW YEAR'S EVE DINNER

Canapés & glass of Prosecco

Pan Seared Queen Scallops

salmon and prawn roulade, artichoke puree, black pudding, fennel and avocado salsa

OR

✓Goat's Cheese Mousse

beetroot salad, orange segments, thyme and smoked beetroot juice

OR

Pan Fried Beef Fillet Mignon

mushrooms duxelle, amaretto jelly, Parmesan tart and baby pickled onion

✓Berry & Mint Cider Sorbet

Fillet Steak

mushroom duxelle, duchesse potatoes, bacon wrapped French beans and truffle jus

OR

Pan Fried Halibut

toasted almonds, brown shrimps, broccoli puree and purple sprouting broccoli, confit saffron potatoes and pak choi

OR

Duo of Lamb

herb crusted rack of lamb and braised lamb shoulder, shallots and tarragon pressed potatoes, spinach and tomato confit, light lamb jus

OR

✓Vegetarian Platter

vegetarian scotch egg with homemade ketchup · salty feta fritters
artichoke tempura · aubergine schnitzel

✓Assiette of Desserts:

passion fruit panna cotta · spiced pineapple cheesecake with blueberry coulis
orange & pomegranate chocolate tart

✓Chef's Cheese Board (to share)

a selection of artisan cheese, with homemade chutney, grapes, crisp apple, fruit bread and crackers

Fresh Ground Coffee served with Homemade Petit Fours

£90

PRICE PER PERSON

Please notify us with your pre-order and any food or drink allergies/ intolerances. A 10% gratuity will be added to your total bill and equally distributed to all staff on duty. A deposit of £30 per person will be required to confirm your reservation.

Menu choices must be booked in advance.