



NEW YEAR'S EVE LUNCH

Starters

Pan Seared Scallops *gf*

cauliflower puree, bacon crumb and a cucumber, celery and mango salsa

✓ **Beetroot & Goat's Cheese Tart Tatin**

rocket and shallot salad

Confit Duck & Chicken Terrine *gf*

dressed mixed leaf, pistachio and orange salad, toasted brioche and fig chutney

Pan Fried Tiger Prawns *gf*

in a garlic and parsley butter, tomato and red onion salad, potato puree and ciabatta croutes

Mains

Beef Wellington

wrapped in bacon with a mushroom duxelle, dauphinoise potato, parsnip puree, chantennay carrots, green beans and red wine jus

Pan Fried Halibut *gf*

crushed new potatoes with spring onion and sun-blushed tomatoes, braised pak choi and a prawn and caper meuniere

Pan Fried Duck Breast *gf df*

fondant potato, tenderstem broccoli with almonds, blackberry puree and redcurrant and port wine jus

Duo of Lamb *gf df*

rack of lamb and braised lamb shoulder, sauteed potatoes with shallot and thyme, fricassee of courgette, asparagus and edamame beans and a rosemary jus

✓ **Vegetarian Platter**

sweet potato and spinach curry with homemade flatbread · carrot and red onion bhajis · pan fried halloumi cheese with roasted cherry tomatoes

Desserts

✓ **Assiette of Desserts**

honeycomb baked alaska · white chocolate and rosemary panna cotta · mixed berry pavlova

✓ **Chef's Cheese Board**

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

Fresh Ground Coffee served with Homemade Petit Fours

4 COURSES

£49.95

PRICE PER PERSON

Please notify us with your pre-order and any food or drink allergies/ intolerances. An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

Menu choices must be booked in advance.