



# NEW YEAR'S EVE DINNER

## Canapes & Glass of Prosecco

### **Pan Seared Scallops** *gf*

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

OR

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

rocket and shallot salad

OR

### **Venison, Orange & Juniper Terrine** *gf*

wrapped in smoked streaky bacon, with pear, walnut and rocket salad,  
melba toast, blueberry and red onion chutney

OR

### **Pan Fried Tiger Prawns** *gf*

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

## Mandarin Sorbet

### **Beef Wellington**

wrapped in parma ham with a mushroom duxelle, dauphinoise potato,  
parsnip puree, chantenay carrots, green beans and red wine jus

OR

### **Pan Fried Halibut** *gf*

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

OR

### **Pan Fried Duck Breast** *gf df*

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

OR

### ✓ **Vegetarian Platter**

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

## ✓ **Assiette of Desserts**

Chocolate Brownie with salted caramel sauce \* Spiced Pineapple Cheesecake \*  
Pistachio Roulade with raspberry and white chocolate

## ✓ **Optional Chef's Cheese Board**

(£7pp supplement)

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

## Fresh Ground Coffee served with Homemade Petit Fours

£89.95

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.**