



New Years Eve Menu

5 courses - £100pp

The Prelude

Chefs Amuse Bouche
with a glass of Prosecco

The Beginning

Duck Liver Terrine
sourdough toast, plum jelly, pistachio

Burrata (V)
ratatouille, basil oil

Beetroot Cured Salmon
dill, Greek yogurt, piccalilli

Jerusalem Artichoke Soup (VE)
chive oil, artichoke crisp

The Interlude

Chefs Sorbet (V)

The Main Story

All served with seasonal vegetables and potatoes

Octopus
broccoli puree, crispy ham

Grilled Salmon
mashed potato, leek velouté

Wild Mushroom Risotto (V)
chives

Beef Wellington (supplement of £10pp)
mushroom duxelles

The End

Chocolate Fondant (V)
pistachio ice cream

Selection of British Cheese (V)
ale & pear chutney, grapes, biscuits

Bramley Apple Crumble (V)
vanilla ice cream

The Addenda

Tea / Coffee
homemade petit fours

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. (V) Vegetarian. (VE) Vegan.

