

NEW YEARS DAY MENU

STARTERS

Cured Salmon Pastrami

Treacle Bread, Celeriac, Caper-Raisin Purée

Winter Squash Velouté VE

Whipped Feta Cheese, Crispy Sage, Focaccia

Prawn & Crayfish Cocktail

Cocktail Sauce, Avocado Salsa, Baby Gem, Pink Grapefruit

Duck Parfait

Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

MAINS

Beef Wellington

Wild Mushroom & Truffle Stuffing, Duck Fat Roast Potatoes, Red Wine Jus

Stuffed Pork Belly

Duck Fat Roast Potatoes, Glazed Root Vegetables,
Caramelized Apple Sauce

Seabass Fillet

Bouillabaisse Sauce, Mixed shellfish, Shaved fennel, Garlic Croutons

Gnocchi VE

Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale,
Sage Brown Butter

DESSERTS

Chocolate Tart

Crème Fraîche Ice Cream, Black Cherry

Ginger Pannacotta VE

Roasted Fig, Candied Walnut, Rum Syrup

Selection of Sorbets & Ice Creams

Please ask your server for flavours

British Cheese Selection

Truffle Honey, Quince Jelly, Crackers