



## **New Year's Eve 2024**

### **AMUSE BOUCHE**

Steak tartar, winter truffle 87 kcal

London oak smoked salmon blinis, trout roe 76 kcal

### **TO START**

Cauliflower & black truffle soup, chives, toasted hazelnuts (vg) 260 kcal

Shellfish cocktail, avocado, apple, crisp lettuce, Mary Rose 367 kcal

Citrus cured salmon, cucumber, sour cream, blini 320 kcal

Creedy Carver duck, chicken liver & bacon terrine, date chutney, brioche 398 kcal

Chicory, watercress, mulled pear & beetroots salad, walnut dressing (vg) 180 kcal

### **MAIN COURSE**

Beef Wellington, creamed spinach, potato gratin, red wine sauce 976 kcal

Icelandic wild cod, prawn & saffron risotto, spinach, lobster bisque 656 kcal

Stuffed Suffolk chicken with wild mushrooms and chestnuts, black truffle potato puree, heritage carrots, red wine jus 964 kcal

Wild mushroom & truffle risotto, baby leeks, parsley purée, crisp leeks (vg) 550 kcal

Marks Hall Estate venison loin, celeriac & truffle gratin 765 kcal

### **DESSERT**

Warm Valrhona dark chocolate fondant, salted caramel ice cream 367 kcal

Clementine cheesecake 577 kcal

Sauternes poached pear, chestnut & rum, chocolate sauce (vg) 254 kcal

Cambridge burnt cream, Brandy snap 404 kcal

Baron Bigod cheese, chutney, crackers & oat biscuits 320 kcal

Chocolate truffles 95 kcal

£95 per person