



NEW YEAR'S EVE GOURMET DINNER

Pressing of Gressingham Duck GFA

Apricot Purée, Gingerbread Crisps

Jerusalem Artichoke Velouté V VE GF

Parmesan Crisp

Pan Fried Scallops GF

Butternut Squash Risotto, Sage Butter

Apple Spritz Sorbet V VE GF

Venison Loin GFA

Duchess Potato, Pickled Blackberries, Dark Chocolate & Red Wine Jus

Earl Gray Crème Brulee V GFA

Orange Chantilly, Mini Maple Syrup Scone

Selection of Petit Fours V GFA

V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP