

# NEW YEAR'S EVE MENU

A welcome glass of Taittinger Brut

## *Starters*

SOFT SHELL TEMPURA CRAB, Asian slaw, watercress, sesame, lime, miso and soy sauce

TWICE BAKED BEAUVALE BLUE CHEESE SOUFFLÉ, Waldorf salad, toasted walnuts, Granny Smith apples, celery, grapes (V)

DEVONSHIRE DUCK LEG & FOIE GRAS TERRINE, forest berry compote, chicory salad, toasted brioche (Av. Gf)

## *Mains*

BLACK COD, leek fondue, samphire, Parmesan tuille, trout roe, dashi velouté (Gf)

ASHDALE BEEF WELLINGTON, wild mushroom duxelles, bacon, cavolo nero, celeriac & cep jus

VEGETABLE PITHIVIER, yellow pepper, aubergine, Jerusalem artichoke, vegetable jus (V)

Each dish will be served with Pommes Anna & tender stem broccoli to share

## *Puddings*

APPLE & BLACKBERRY PIE, homemade vanilla custard (V)

VALRHONA CHOCOLATE MOUSSE, Grand Manière cream, hazelnut shortbread (V)

## *Followed By*

A SELECTION OF ENGLISH CHEESES TO SHARE, truffle honey, walnuts, grapes and a quince jelly

## *To Finish*

COFFEES AND PETIT FOURS

*£95 per person including a welcome glass of Taittinger  
Only available via pre-order*

