NEW YEARS EVE SPECIAL MENU

£90pp

Welcome Drink

Homemade Bread & Duo of Butters with Amuse-Bouche

Starters

Cured Trout, pea & lemongrass veloute, charred spring onion (can be GF & DF)
Burrata, pickled walnut pesto, sweet potato carpaccio (V, Can be GF)
Grilled Baby Aubergine, buckwheat, puffed tapioca (VE, can be GF)
Beef Tartare, beef dripping crumpet, egg yolk cream (Can be DF, GF)

Palate Cleanser

Mains

Pork Fillet, braised pig cheek, hasselback fondant, pak choi, cider jus (can be GF & DF)
Pan Roasted Stone Bass, potato terrine, roasted cauliflower, samphire, saffron cream sauce (can be GF & DF)
Butternut Squash Raviolo, wilted spinach, sage beurre noisette, toasted pine nuts (V, can be VE/DF)
Crispy Polenta, wild mushrooms, baby artichokes, kale, cep veloute (VE, can be GF)

To finish

Opera Cake, frangelico gel, bailey's ice cream (V, can be VE,GF)
Tonka Bean Pannacotta, passion fruit coulis, honeycomb (VE & GF)
Biscoff Lava Cake, latte ice cream, ginger brandy snap (V)
Strawberry & Gran Marnier Macaron, rhubarb & elderflower ice cream (V & GF can be DF)

Petit Fours