

# NEW YEAR'S EVE EARLY DINNER

3 course menu - £150

## STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC

*Baby Leeks, Hazelnut, Warm Brioche*

DRESSED DORSET CRAB & SMOKED SALMON TIAN

*Cucumber, Lemon, Caviar*

ROASTED & PICKLED GARDEN BEETROOTS

*Goat's Curd, Sherry Vinegar, Pine Nut*

## MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF

*Chestnuts, Carrot, Braised Cheek, Truffle Juice*

GRILLED DOVER SOLE

*Salsify, Almond, Romanesco, Lobster Bisque*

POTATO & SEMOLINA GNOCCHI

*Salsify, Artichoke, Cashew Nut Velouté*

## DESSERT

COFFEE, CARAMEL & CHOCOLATE BAR

WARM HAZELNUT FINANCIER

*Prunes, Calvados & Orange*

SELECTION OF SEASONAL CHEESES

*Grapes, Crackers, Celery*

NEW YEAR'S EVE  
EARLY DINNER  
VEGAN

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STARTER

AUBERGINE & TOFU TARTLET

*Smoked & Crisp Aubergine, Onion Jam, Pine Nut*

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT

*Caramelised Celeriac Purée, Kale, Celeriac Jus*

*or*

BRAISED WHITE ONION

*Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus*

DESSERT

SPICED PANNA COTTA

*Sherry & Orange Compote, Speculoos Biscuit*

*or*

REDCURRANT & VANILLA BAUBLE

*Coconut Sorbet*