

NEW YEARS EVE SPECIAL MENU

£90pp

Welcome Drink

Homemade Bread & Duo of Butters with Amuse-Bouche

Starters

Smoked Salmon Cannelloni, brown crab mayo, pickled cucumber, wasabi cream (can be GF, DF)

Confit Butternut Squash, tarragon espuma, goats curd, pine nuts (V, Can be GF)

Charred Cucumber, spiced chickpeas, piquillo peppers, chimichurri sauce (VE, can be GF)

Braised Pig Cheeks, cauliflower puree, toasted cashew nuts, cider jus (Can be DF, GF)

Palate Cleanser

Mains

Beef Fillet, potato pavé, tenderstem broccoli, smoked carrots, silverskin onions, bone marrow jus
(can be GF & DF)

Pan Roasted Halibut, saffron potatoes, fennel croquettes, confit leeks, tempura mussels, bouillabaisse
(Can be GF,DF)

Root Vegetable Hash, marjoram crumble, pickled mushrooms, turnip and pistachio velouté
(VE, can be GF)

Salt Baked Celeriac, sauté chanterelles, roasted garlic mash, cafe de paris butter
(V, can be GF)

To finish

Biscoff Tiramisu, frangelico gel, calvados sorbet (V)

Peanut Butter & Chocolate Cremeux, banana ice cream, peanut brittle (VE & GF)

Molten Caramel Lava Cake, yoghurt sorbet, orange tuile (V)

Raspberry Macaron, pistachio chantilly, pimms sorbet (V, GF can be DF)

Petit Fours