



NEW YEARS EVE MENU

£39.95

Starters

Seafood Bisque served with crusty bread

Goats Cheese Tart with Cavolo Nero Remoulade

Fish platter of smoked salmon, dressed crayfish, herring salad,
king prawns with sweet chilli sauce, gravlax and a salmon tartare

Hare Medallions on a sycamore leaf pastry served with rocket, Caramalised onion
and a honey dressing



Mains

Breast and Leg of Duck with purple sprouting broccoli, red cabbage,
and colcannon mash potato and red wine jus

Herb crusted oven baked Salmon with cream cheese and curly kale

Beef Wellington with mushroom duxelles, Brussel sprouts, baby beets,
chantenay carrot and a mushroom jus

Vegetable Stack with aubergine, red pepper, courgette, halloumi,
tenderstem broccoli served with a watercress cream



Desserts

Traditional Apple Tarte tatin with cream

Chocolate Fondant served with vanilla ice cream

Apple Crumble served with Lychee ice cream

A selection of homemade ice creams and sorbets

Prices include VAT at 20%. Service Charge Not Included *except for parties of 6 or more where a discretionary 10% is added – all tips go directly to staff.*

Please let us know if you have any allergies.

For the comfort of other diners please refrain from using mobile phones in the dining room. Thank you.