

£140  
per  
person

Q

## NEW YEAR'S EVE MENU

2024

### STARTERS

#### CARPACCIO

Prime aged Beef fillet, English mustard cream, parmesan tuile, rocket gel & balsamic pearls

#### SALMON

Home cured, with beetroot & lemongrass, quail eggs, roasted celeriac remoulade & homemade stout oat bread

#### FETA

Root vegetable terrine, vegan style feta mousse, black truffle dressing, tomato tuille & pickled cabbage dust V VG

### MAINS

#### VENISON

Sous vide Parma ham wrapped fillet, black pudding crisps, broccoli sponge cake, roasted salsify & red wine jus

#### TURBOT

Herb crusted, mussels, crispy marmite cauliflower slices, charred baby carrots & saffron beurre blanc sauce GF

#### CELERIAC

Breaded salt baked celeriac steak, herbs infused cauliflower puree, Jerusalem artichoke brunoise crispy kale & vegan style jus V VG

### DESSERTS

#### CHOCOLATE

Dark mousse, dried cranberries, Chantilly cream & chocolate soil GF

#### CHEESECAKE

Florentine, charred clementines & caramel crèmeux

#### PANNA COTTA

Pear and rosemary, candied walnuts & raisin tuille

#### CHEESE

Selection of three cheeses, quince jelly, grapes, celery & crackers



V – Vegetarian    VG – Vegan    GF – Gluten Free

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

GLASS OF  
CHAMPAGNE

Upon arrival,  
and at Midnight

AMUSE BOUCHE

Chef's surprise  
for all

CHOCOLATE  
TRUFFLES

for all to share