

£140
per
person



AMUSE BOUCHE
Chef's surprise
for all

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 tuile & pickled cabbage dust **vvg**

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 **vvg**

DESSERT

CHOCOLATE

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

CHEESECAKE

Florentine, charred clementines & caramel crèmeux

PANNA COTTA

Persimmon and rosemary, candied walnuts & raisin tuile

CHEESE

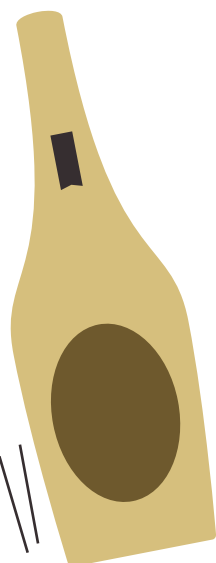
Selection of three cheeses, quince jelly, grapes, celery & crackers



Please advise your server of any allergies or dietary requirements before ordering your meal.
Please note that the kitchen where the food is prepared may contain nuts.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian **VG** – Vegan **GF** – Gluten Free

Vegan, vegetarian and any allergen requests to be advised two days in advance.



CHOCOLATE
TRUFFLES
for all to share

