

NYE Menu

7 Courses

£45pp

To Start

Beef Consument

To Follow

Trio of Fish – king scallops, king prawn & seared tuna with roasted artichoke & salt baked celeriac remoulade

Duo of Meats – tea smoked duck breast & confit partridge log served with game chips, truffle oil and cherry compote

And Then

Zesty lemon sorbet

The Main Event

Pot Roasted Pouissin- with a winter roasted casserole and carrot dumpling

4oz Fillet – with roasted garlic creamed mash, purple sprouting broccoli and black truffle jus

Rolled Lemon Sole – stuffed with a crab and spinach mousse, fondant potatoes and viciy carrots with a fish volute

Roasted Artichoke and Truffle Risotto

Up Next

Basil and Sweetcorn Panacotta

And Then

Assortment of Desserts

And to Finish

Selection of Cheeses served with a choice of Wine or Port