

NEW YEAR'S EVE MENU

Raspberry Bellini & Canapés on Arrival

STARTERS

Water Cress & Leek Soup with Warm Bread **G V**

Garlic Baked Camembert with House Chutney & Warm Ciabatta **G V**

Confit Salmon & Courgette Terrine with Cucumber, Gel Caper Berries
& Greek Yogurt **G**

Sticky Korean Chicken with Soft Noodles, Salad & Sesame Dressing

Beetroot Hash Cake Topped with Soft Poached Hens Egg, Horseradish
& Crème Fraiche **G V**

MAIN COURSES

Honey & Chilli Glazed Pork Belly with Butter Cooked Fondant Potatoes,
Tenderstem Broccoli & Madeira Jus **G**

Pan Roast Monk Fish with Bean Cassoulet, Chicory & Herbs **G**

Fillet of Beef with White Onion Puree, Celeriac Roulade, Roasted Carrots
& Red Wine Jus **G**

Feta, Spinach & Pine Nut Wellington Confit with Tomato & Balsamic Sauce **V N**

DESSERTS

Chocolate Fudge Brownie with Salted Caramel Popcorn & Butter Scotch Sauce **V**

Catalan Crème Brûlée with Apricot Biscotti **G**

Ginger & Walnut Cheesecake with Sour Cherries & Praline Tulle **G V N**

Steamed Syrup Pudding with Vanilla Bean Custard **V**

Selection of Cheese with Grapes, Celery, Chutney & Crackers **G V**

£75 per person

G – Gluten Free Available **V** – Vegetarian **N** – Contains Nuts **VE** – Vegan Available

Please speak to a Member of Staff regarding any Allergies or Special Dietary Requirements

50% Deposit Required upon Booking with pre-order & remainder due by 15th December