



NEW YEAR'S EVE

LUNCH £65.00 PER PERSON | DINNER £85.00 PER PERSON



STARTER

CHICKEN, TRUFFLE & BABY LEEK TERRINE
CEP MUSHROOM JAM, TOASTED BRIOCHE

KOREAN FRIED CAULIFLOWER, ASIAN SLAW & SWEET CHILLI SAUCE (VE)

MIDDLE

SEARED SCALLOPS (GF)
BOUDIN NOIR, CRISP PANCETTA, APPLE & CELERY DRESSING

VEGAN SCALLOPS (CELERIAC) (VE/GF)
WINTER GARDEN VEGETABLE SALAD, TARRAGON OIL

MAINS

FILLET STEAK
TIGER PRAWNS, SAUTEE POTATOES, SALAD, SEAWEED GARLIC BUTTER

BABY BEETROOT & SPINACH PITIVIER (VE)
GLAZED BABY VEGETABLES, MULLED WINE GRAVY

DESSERT

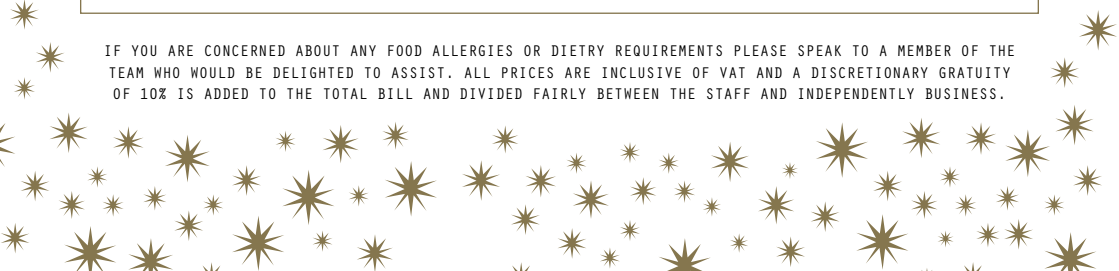
WHITE CHOCOLATE & BLACKBERRY ASSIETTE
BLACKBERRY MOUSSE, WHITE CHOCOLATE TART, CHEESECAKE & BLACKBERRY SORBET

WINTER BERRY & SLOE GIN JELLY, PEAR SORBET, CANDIED WALNUTS (VE)

CHEESE BOARD

LOCAL CHEESE SELECTION, SEASONAL CHUTNEY, CRACKERS

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE



IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETRY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 10% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE STAFF AND INDEPENDENTLY BUSINESS.