



# New Years Eve Menu

## Amuse bouche

heritage tomato tartare, balsamic caviar (VE)

## Starter

beef fillet carpaccio, horseradish gel, rocket, pickled blackberries (DF, NGCI)

whipped wild mushroom pate, toasted brioche, pickled shallots, shitake mushrooms (VE, NGCIA)

seared scallops, Jerusalem artichokes, artichoke puree, samphire, dill oil (NGCI)

## Main course

herb crusted rack of lamb, creamed potato, sun blushed heritage tomato, courgettes, salsa verde, wild mint jus

Shetland cod, confit potato, pea puree, warm tartare sauce, baby leeks

glazed roscoff onion, creamed potato, charred leek puree, Tenderstem broccoli, roasted onion consommé

## Dessert

coconut & cardamon parfait, raspberry gel, toasted coconut, raspberry pearls (VE, NGCI)

lemon & white chocolate cheesecake, blackberry sorbet, candied lemon, pickled blackberries

dark chocolate ganache, malted milk Chantilly, honeycomb (V, NGCI)

## Cheese course

selection of British cheeses, homemade chutney, biscuits, rosemary focaccia (V, NGCI)

## Tea, coffee & petit fours (V, NGCI)

V-Vegetarian VE-Vegan VEA-Vegan Alternative DF-Dairy Free DFA-Dairy Free Alternative  
NGCI-Non Gluten Containing Ingredient NGCIA-Non Gluten Containing Ingredient Alternative

