

New Years Eve 2024

Amuse Bouche

tomato and roasted red onion risotto (VE)

Starter

soy braised pork terrine, crispy cabbage, soy glaze, lotus crisps, daikon remoulade

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wild mushroom orzo, parsley puree, pickled onions, cep flavoured tapioca crisps (V)

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hand picked crab tart, crème fraiche, caviar, toasted fennel seed, dill emulsion, bronze fennel

Main Course

beef fillet rossini, toasted brioche, chicken parfait, caramelised shallot, Madeira jus,
charred tenderstem broccoli

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poached halibut, scallop beignet, crispy potato, burnt onion petals, shallot veloute

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roasted cauliflower, fermented cauliflower puree, pickled grape, mint oil, crispy capers (VE)

Dessert

winter berry baked Alaska, raspberry gel, toasted coconut (VE)

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apple mousse, pickled apple, aerated white chocolate, spiced gingerbread ice cream

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hazelnut ganache, mascarpone Chantilly, hazelnut puree, white chocolate crumb, candied hazelnut (V)

Cheese Course

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

Tea, Coffee & Petit Fours (V)

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please scan the QR code or ask a member of the team prior to ordering.

