

New Year's Eve Menu £65

Welcome Glass of Prosecco

Starters

Seared scallops,
spiced parsnip puree, pomegranate & parsnip crisps **GF**

Slow braised crispy pork,
pear & celeriac remoulade with cinnamon apple puree

Beetroot & apple tartare
with avocado mousse, oven dried cherry tomatoes & micro cress **VG V GF**

Mains

28 day aged ribeye steak,
pomme Pont Neuf, oven dried tomato, roast field mushroom & Bordelaise sauce **GF**

Seared Tomato & Tarragon Cakes,
sautéed kale, hazelnuts with a red pepper, tomato & avocado salad **V VG GF**

Ballotine of plaice with wild mushroom fricasee,
homemade lobster ravioli with grilled asparagus spears & leeks

Crispy belly of pork stuffed with apple & sage,
crackling, celeriac potato cake, braised red cabbage & red wine jus

Desserts

Dark chocolate & cherry mille feuille
with vanilla Chantilly **V**

White wine & cinnamon poached pear,
chocolate sauce, hazelnuts & salt caramel crisp **VG V GF**

Irish cream filled profiteroles
with caramel sauce, toasted almonds **V**

English cheese board
bread crisps & biscuits with apricot chutney **V**

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Tea & Coffee



*Please note that 12.5% service charge will be automatically applied to your total bill.*

*For allergy intolerance information, Please ask your server before ordering.*