



New Year's Eve Menu £65

Welcome Glass of Prosecco

Starters

Jerusalem Artichoke Soup
Truffle oil & root crisps

Beetroot & Apple Tartare
Avocado mousse, oven dried cherry tomatoes & micro cress **VG GF**

Crispy Poached Egg
Wild mushrooms, peas, sugar snaps with a truffle dressing **V**

Seared Scallops,
Spiced parsnip puree, pomegranate & parsnip crisps **GF**

Mains

Aged Sirloin Steak,
Oven dried tomatoes, roast field mushroom with blue cheese, straw potatoes & Diane sauce **GF**

Roasted Golden Beets
Roast root vegetables, puy lentils, pomegranate, red chard with a sherry dressing **VG GF**

Ballotine of Plaice with Wild Mushrooms
Homemade lobster ravioli, saffron potatoes, pearl onions with cream & caper sauce

Roast Tenderloin of Pork
Chorizo bubble & squeak, buttered green beans with peppercorn sauce **GF**

Desserts

Chocolate Assiette
White chocolate panna cotta, chocolate & rum truffle with almond & chocolate tuile

White Wine & Cinnamon Poached Pear,
Chocolate sauce, hazelnuts & salt caramel crisp **VG GF**

Pineapple Tart Tatin
Vanilla ice cream **V**

English Cheese Board
Bread crisps & biscuits with apricot chutney **V**

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**Tea & Coffee To Finish**