

NEW YEAR'S EVE

3 course set menu
plus glass of bubbly on arrival
£60 per person

KING SCALLOPS
garlic & herb crust

BEEF CARPACCIO
horseradish cream, rocket, parmesan, balsamic glaze

ROASTED BABY BEETROOT SALAD VG
herbed butternut squash, crushed almonds, rocket, pomegranate, watermelon radish, orange molasses

BURRATINA V
winter tomato & red onion salad, salted almonds, pomegranate molasses

GRILLED SEABASS FILLET
smoked chorizo & butterbean stew, crispy leaks, lemon pesto

CONFIT PORK BELLY
Doreen's black pudding, braised red cabbage, red wine jus

PEA & MINT RISOTTO VG
garden peas, mint, pea shoots, vegan cheese

ROASTED CHICKEN BREAST & CONFIT LEG
sweet potato puree, savoy cabbage, pancetta, wild mushroom cream

DRY AGED 8oz SIRLOIN STEAK
*served with fries and your choice of sauce;
bearnaise / green peppercorn / garlic and tarragon butter*

UPGRADE STEAK CUT
Fillet 8oz +£6 | Bone in rib eye 14oz +£10

DARK & WHITE CHOCOLATE BROWNIE
griottine cherries, vanilla ice cream

STICKY TOFFEE PUDDING
rum toffee sauce, honeycomb ice cream

STRAWBERRY CHEESECAKE
lotus biscuit crumb, chocolate & strawberry, vanilla ice cream

SELECTION OF SORBET
blackcurrant, orange, mango

FRESHLY GROUND FITLER COFFEE & HOMEMADE PETIT FOURS
+£4.50 per person

ADD SIDES +£5

Fries Vg, Creamy Mashed Potato V, Sauteed New Potatoes Vg, Cavolo Nero Vg,
Sauteed Winter Vegetables Vg, Savoy Cabbage Vg, Buttered Carrots V, Braised Red Cabbage
Vg, Green Salad Vg, Tomato And Shallot Salad Vg