

NYE 2016 SET MENU £35 p/p

Includes cocktail on arrival & bubbles at midnight!

STARTERS

Wild mushroom and mascarpone soup, white truffle oil, sourdough toast (v)

Chicken liver parfait, caramelised onions, winter pickles, sourdough toast

MAINS

Bourbon glazed slow roasted Wicks Manor pork belly, grilled king prawns, potato gratin, Aspal cider jus

Pan fried fillet of turbot, smoked garlic mash, samphire, crispy Oxsprings ham, saffron sauce

Jerusalem artichoke, caramelized pear, hazelnut risotto, Shropshire Blue, roast butternut skins (v)

DESSERTS

Dark chocolate & chestnut mouse, cinnamon cracker

Passionfruit burnt cream, vanilla shortbread

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
