# **NEW YEAR'S EVE MENU**

### Glass of Bubbly and Amuse bouche

#### **STARTER**

Cream of butternut squash

Wild Smoked Salmon, dill crème fraiche & rustic baguette

Chicken liver parfait, Port reduction & toasted brioche

\_0\_

# MAIN

Hot rock aged sirloin with French fries and Peppercorn sauce

Soft and creamy fondue to share

Crispy salmon fillet, crushed sweet potatoes, broad bean and white wine sauce

Goat cheese, caramelised onion and Mediterranean vegetable tart

\_0\_

# **DESSERT**

Apple Tatin tart with vanilla ice cream

Butter sweet shortbread cheesecake

Fig Pannacotta layered with Pain d'epice

3 course with a glass of Bubbly £40 pp 3 course with bottomless prosecco for £60 pp