

FOR AULD LANG SYNE

# NEW YEAR'S EVE MENU

5 COURSES FOR £55  
INCLUDING A CLASSIC BELLINI

## STARTERS

**TOMATO & THYME SOUP** (VE)  
Rustic bread

**PAN-SEARED SCALLOPS**  
Rhubarb, smoked pancetta, pea shoots

**SEVERN & WYE VALLEY SMOKED SALMON**  
Pickled fennel, orange dressing, dark rye crisps

**PEAR & STILTON TART** (V)  
Croppwell Bishop Stilton, rum-soaked figs,  
rocket, walnuts

**GRESSINGHAM SMOKED DUCK BREAST**  
Wheatberry, apple & cranberry salad, beetroot,  
nasturtium, charred shallot, hazelnut vinaigrette

## MAINS

**28 DAY AGED SIRLOIN STEAK** ^  
Confit tomatoes, roast mushrooms,  
Béarnaise sauce, fries

**PORTOBELLO MUSHROOM, CHESTNUT,  
WALNUT & SPINACH WELLINGTON** ^ (VE)  
Heritage potatoes, sautéed beech mushrooms,  
onion gravy

**FILLET OF SEABASS**  
Crab bon bons, chargrilled broccoli,  
lobster & Champagne sauce

**SLOW-COOKED SALTED PORK BELLY**  
Fondant potato, buttered green beans,  
crackling, red wine jus

**DUO OF VENISON**  
Pan-fried loin and mini venison pie, celeriac mash,  
poached pear, herb crumb

**GARLIC, LEMON & THYME  
CHICKEN BREAST IN PANCETTA** ^  
Bordelaise sauce, fries, lightly dressed watercress

## DESSERTS

**PASSION FRUIT, MANGO &  
RASPBERRY ETON MESS** (V)  
Passion fruit caramel

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vanilla ice cream

**APPLE TART FINE** (V)  
Ginger ice cream, spiced praline

**WHITE CHOCOLATE  
SNOWBALL MOUSE** (V)  
Raspberry, cherries, amaretto crumb

**CHOCOLATE TRIO** (V)  
Chocolate torte, chocolate & raspberry yule log,  
double chocolate ice cream

## FOR THE TABLE

**BRITISH CHEESEBOARD** (V)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

## TO FINISH

Coffee, loose leaf tea, truffles, mince pies\*

(V) = vegetarian; (VE) = vegan. ^Contains alcohol. \*Contains nuts and alcohol.

