

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)

Cropwell 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 MOUSSE (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.

