New Year's Eve Menu 2021

£95 per person

Glass of Champagne on arrival



Starters

Jerusalem artichoke and parsnip soup with pumpkin seeds $$\operatorname{\textsc{Or}}$$

H Forman and Son smoked salmon and avocado tower with Bloody Mary dressing

Corn-fed chicken, cured ham and wild mushroom terrine with salsa verde



Main courses

Rack of lamb with black olive glaze, dauphinoise potato, basil and tomato jus

Or

Seared sea bass with fennel cabbage Champagne cream sauce, sweet potato purée

Or

Goat's cheese and beetroot wellington creamed spinach and cauliflower popcorn



Desserts

Bea Tollman's cheesecake with honeycomb ice cream

Or

Baked Alaska with toasted almonds

Or

Dark chocolate torte with white chocolate ice cream

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