

NEW YEAR'S EVE

Starters

Goat's cheese mousse with a beetroot sauce and pickled onions,
served with a warm brioche bun (V)

Smoked chicken liver pâté with a caramelised apricot jam and crispy ciabatta

Mains

Duo of beef; fillet served pink and slow-cooked beef hash
with celeriac fondant and buttered parsley carrots (GF)

Pan-fried sea bass served with scallops, saffron potatoes and a caviar sauce (GF)

Potato terrine with winter garden vegetables and an onion jus (VE, GF)

Desserts

Chocolate delice served with a Horlicks ice cream

Mixed berry mousse with sorbet and meringue

Cheese board (V)

(VE) Vegan, (V) Vegetarian, (GF) Gluten Free, (GFO) Gluten Free Option available, (VEO) Vegan Option available.

Please ask your server if you have any individual requirements and we'll do our very best to oblige. If you have a food allergy or intolerance, please let a member of our team know prior to ordering and a detailed allergen guide can be provided. Our menu descriptors do not include all ingredients. All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes. All dishes are subject to availability.