



New Year's Eve

31st December 2022

Four courses £100 per person

On Arrival

Glass of Tinwood estate brut

To start

Smoked beetroot cured salmon, gin and tonic blackberries, dill cream (*gf*)

The real cure Venison salami, parsnip crisps, pickled baby onion, aged parmesan (*gf*)

Torched Mackerel, celeriac remoulade, granny smith apple (*gf*)

Slow cooked duck egg with girolle mushrooms, brioche, winter truffle (*v*)

Mains

Beef fillet, rosti potato, shallot puree, red wine sauce (*gf*)

Cep & truffle risotto, blue cheese, crispy sage (*gf*) (*v*)

Pan seared herb crusted Halibut, truffle creamed leeks, wild mushroom, wilted spinach

Bacon wrapped pheasant breast, garlic & herb sauté potatoes, red cabbage, green beans, game jus (*gf*)

To cleanse

Blackcurrant Sorbet (*gf*) (*vg*) (*v*)

Desserts

Sticky toffee & date pudding, toffee sauce, salted caramel ice cream

Dark chocolate & orange cheesecake, orange & crème fraiche (*gf*)

Apple & cinnamon crumble, custard

Cheese plate, grapes, chutney, crackers

If you have a food allergy or intolerance query, please speak with a member of our team who will be happy to help.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
gf = gluten free, v = vegetarian, vg = vegan