



# NEW YEAR'S EVE FEASTING MENU

*£55 per person*

## STARTERS

*family style selection - all included*

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### SPANISH CHARCUTERIE PLATE

*Jamon Serrano, Salchichon De Vic, Chorizo, Manchego & Arbequina Olives*

### SCAMPI

*Crispy Fried Cornish Monkfish Cheeks, Lemon & Tartare*

### PEPPERS PIEDMONTESE

*Charred Smokey Peppers, Tomato, White Anchovies, Basil, Olive Oil & Aged Balsamic*

## MAINS

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### RUMP OF LAMB

*Aubergine Parmigiana & Salsa Verde*

### WHOLE BAKED LEMON SOLE

*Clams, Capers & Pancetta*

### COTTAGE PIE

*Guinness Braised Ox Cheek & Winter Brassica*

### ROAST ACORN SQUASH,

*Gnocchi, Sage, Lemon and Hazelnuts*

## PRE-DESSERT

*Optional Course. Supplement of £15 per person*

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### STILTON & PORT

**CAMEMBERT DE NORMANDIE & CHAMPAGNE**

## DESSERT

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### BOOZY SHERRY TRIFLE

**BLACKBERRY & ALMOND TART**

*Vanilla Cream*

*(GF) gluten free • (V) vegetarian • (VG) Vegan.*

*For allergens, dietary requirements & further information please speak to a member of the team. A discretionary 12.5% service charge will be added to your bill*