



NEW YEAR'S EVE

3 COURSES £80PP

A glass of English sparkling wine to start

CANAPÉS

A selection of our canapés

STARTERS

Lobster & prawn cocktail with a seaweed cracker

Beef tartare with beef dripping crumpet, pickled mushrooms & caviar

Goat's cheese mousse with truffled honey & toasted buckwheat (v)

Cured & torched mackerel with blood orange, beetroot & fennel

Butternut squash soup with pumpkin seeds (pb)

MAINS

Fillet of beef with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Shallot & ratte potato tarte tatin with bitter leaf salad & aged cheese (v)

Roasted stone bass with leeks, confit potato, grape, lemon & white wine sauce

Venison loin with braised faggot, cavolo nero, sweet potato terrine, blackberries & jus

Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio (pb)

PUDDINGS

Dark chocolate mousse with salted caramel, shortbread & warm chocolate sauce (v)

Perl Wen cheesecake with charred clementine & redcurrant (v)

Baked Alaska with spiced ginger sponge & fruit & nut ice cream (v)

Mandarin tart with Madeira redcurrants, charred mandarin & vanilla crèmeux (pb)

Baron Bigod cheese with date & walnut cake, pickled grape & celery

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.
(v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day



Allergens/Nutrition