



NEW YEAR'S EVE DINNER MENU

£135 PER PERSON

TO BEGIN

Selection of canapés

STARTERS

Chicken and wild mushroom ravioli
Black truffle and tarragon cream

Wild mushroom ravioli (ve)
Black truffle and tarragon cream

SORBET

"Bramble" sorbet
Blackberry sorbet, lemon syrup and dry gin

MAIN COURSES

Beef fillet
Salt baked celeriac, pickled red cabbage, Roscoff onion, Madeira jus

Crispy salt baked celeriac (ve)
Mushroom ketchup, pickled shallots, sprouting broccoli, miso cream reduction

DESSERTS

Apple tarte tatin
Caramel, vanilla bean ice cream

Chocolate and caramel pebble
Berry compote, chocolate crumb, crème Chantilly

Served with tea or coffee