New Year's Eve

STARTER

BEETROOT CURED SCOTTISH SALMON

Horseradish creme fraiche, pickled winter apple, dill oil & crisp bread

SALT-BAKED HERITAGE BEETROOT

Whipped goat's cheese, pickled pear, candied walnuts & balsamic dressing

MAIN

RED WINE BRAISED BEEF

Pomme puree, glazed shallots, buttered cavolo nero & red wine jus

WILD MUSHROOM, CHESTNUT & TRUFFLED CELERIAC WELLINGTON

Pomme puree, port, shallot & thyme jus

DESSERT

DARK CHOCOLATE CREMEUX

Mulled wine poached pear, chocolate crumb & custard

CARAMELISED PEAR & ALMOND TART TATIN

Vanilla ice cream

Vegan options available by special request