

NEW YEAR'S MENU 2025

To Start

Chicken Skin Wrapped Scallops
Roasted Parsnip Cream, Tarragon Crisps & Bramley Apple Brunoises

Salt Baked Baby Beetroot V
Goats Cheese Mousse, Pickled Onions and Quinoa Crisps.

Beef Roulade
Lightly Spiced Tomato Sauce, Ham, Emmental, parsley & Basil Foam

To Follow

Herb Crusted Seabass
Mussels, Chantenay Carrots, White Bean Puree & Herb Crumble

Beef Wellington
Parma Ham, Mushroom Duxelle, Spinach Crepe & Red Wine Jus

Truffle Risotto
Aged Parmesan, Truffle Shavings & Wild Mushrooms

Desserts

Cheese Selection
3 English Cheeses, Celery, Chutney, Grapes & Crackers

Chocolate Truffle Mousse
Vanilla Chantilly, Toasted Oat Crumble

Mille-Feuille
Coffee Creme Pâtissier, Honeycomb

Drinks

A Glass Of Nicolas Courtin Brut Champagne
Or Any Soft Drink Of Choice.

£100 per person

Our produce is prepared on the day and locally sourced where possible.
Our kitchen prepares dishes using all of the 14 allergens identified by UK law. While we take great care in preparing your meal, please be aware that cross contamination may occur during cooking. If you have any allergies please inform our staff when placing your order.

A discretionary 12.5% service charge will be added to your bill.
Prices include VAT.