

NEW YEAR'S EVE MENU

£100 PER PERSON

STARTERS

Prosciutto & Melon Terrine (G)

Fig gel, micro basil, toasted brioche

Roasted Red Pepper & Goat's Cheese Tartlet (V) (D, E, G)

Rye crisp, pea shoots, truffle oil drizzle

Lobster & Crab Bisque (D, G, S, SF)

Tarragon cream, chive oil, parmesan tuile

MAINS

Beef Wellington (D, E, G)

Red wine jus, dauphinoise potatoes, buttered
tenderstem broccoli, thyme-glazed baby carrots

Herb-Crusted Salmon Fillet (D, F)

Lemon beurre blanc, fondant potato, samphire,
saffron micro-herbs

Spinach & Ricotta Roulade (V) (D, E)

Roasted cherry tomatoes, parmesan crisp, truffle jus

DESSERTS

Golden Baked Alaska (D, E)

Flambéed meringue, raspberry coulis

Chocolate & Passionfruit Dome (D, E, N)

Hazelnut praline, cocoa nibs

Vanilla Panna Cotta Trio (D, GF, N)

Elderflower jelly, poached pear, candied pistachio

A GLASS
OF FIZZ AT
MIDNIGHT

[V - Vegetarian] - | D - Dairy | E - Eggs | F - Fish | G - Gluten
GF - Gluten Free | N - Nuts | S - Sulphites | SF - Shellfish