

NEW YEAR'S EVE 2023

4 COURSES £55

APÉRITIF

Glass of Champagne on arrival

CANAPÉS

Tomato Bruschetta, Mushroom Arancini, Ewe's Milk Cheese & Watermelon (v)

STARTERS

SMOKED SALMON & WHITE CRAB (gf*)

Crispy capers, charcoal sourdough crisps, lemon & dressed watercress

CHORIZO & HALLOUMI SKEWERS (gf)

Matt's pineapple, red chilli & spring onion salsa, roasted red pepper tapenade & fresh coriander

GAMBAS AL PIL PIL (gf*)

King prawns, pan fried with garlic & guindilla chillies, served with toasted bread

BREADED CAMEMBERT (v)

Camembert wedges served with mixed leaves & cranberry port & orange compote

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted baguette

MAIN COURSES

ROSEMARY MARINATED PRIME LAMB RUMP (gf*)

Herb crusted, buttered baby carrots, tenderstem broccoli & dauphinoise potatoes with red wine & rosemary jus

PAN ROASTED SALMON (gf)

Buttered château potatoes, sautéed spinach with white wine, tomato & saffron cream

28 DAY AGED 6oz FILLET STEAK (gf*) (+£5)

Pommes pont-neuf, crispy shallots, grilled cherry tomatoes, dressed rocket & peppercorn sauce

HONEY GLAZED BARBARY DUCK BREAST (gf)

Spiced red cabbage, buttered green beans & dauphinoise potatoes with black cherry & red wine jus

SPICED CHICKPEA CAKES (ve) (n) (gf*)

Coriander & lime tabbouleh, carrot, raisin & orange salad with flaked almonds & hummus

ROASTED CHICKEN SUPREME (n) (gf)

Mozzarella, prosciutto crudo & basil pesto stuffed chicken served on a sun-blushed tomato, tarragon & cream risotto topped with dressed watercress

DESSERTS

WARM RHUBARB & GIN CRUMBLE

Served with warm custard or vanilla pod ice cream

CHOCOLATE & SALTED CARAMEL TART

Milk & dark chocolate ganache tart served with vanilla pod ice cream

WARM FRANGIPANE & RASPBERRY TART (gf) (ve*)

Served with vanilla ice cream & raspberry coulis

SICILIAN LEMON TART (gf)

With raspberry sorbet & berries

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

STRAWBERRY & PASSION FRUIT ETON MESS (gf)

Passion fruit sorbet, strawberries, crushed meringue & Chantilly cream



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(gf) Gluten Free (gf*) can be made Gluten Free (n) Contains Nuts
(ve) Vegan (ve*) can be made Vegan (v) Vegetarian

If you would like any dietary or allergen advice, please speak to one of the team. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items.

A 10% discretionary service charge will be added to all party bookings of 8 or more.