

New Year's Eve Menu

Celebrate in style and savour the moment with
our flavour packed, magnificent special menu.
Available from 7pm on 31st December.

ANTIPASTI FOR THE TABLE

Chorizo lollipops, Prosciutto, grilled peppers, bocconcini,
Gordal olives, salted Marcona almonds with spaccatini breadsticks

STARTERS

GARLIC & TRUFFLED MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with roasted garlic,
lemon, parsley & truffle cream served on toasted sourdough
Vegan option available

KING PRAWN & LOBSTER COCKTAIL

Poached King prawns & lobster, shredded baby gem, cucumber
& sun-dried tomatoes with Marie Rose sauce, served with
granary bread & butter

SAUTÉED SCALLOPS

On parsnip purée with cumin roasted cauliflower, pickled apple
& golden sultanas

DUCK LIVER PATE *

Served with toasted bread, golden saffron shallots, spiced mini
figs and cranberry & port chutney

PAN-SEARED HALLOUMI v

Glazed with Calabrian chilli honey and served with marinated
peppers and tomatoes & tzatziki

MAINS

DUO OF PORK *

Prosciutto wrapped fillet & honey glazed belly pork, served with charred hispi cabbage & pancetta, crushed baby potatoes and a wild mushroom & truffle sauce

PAN-ROASTED COD SUPREME & MUSSELS *

Served on crushed baby potatoes, with samphire, cherry tomatoes, King prawns & fresh mussels in a lobster bisque

21 DAY AGED 170G FILLET STEAK * + 5.00

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

PAN-ROASTED DUCK BREAST *

Honey glazed and served with spiced lentils, mulled beetroot, Tenderstem® broccoli & labneh

PAN-ROASTED LAMB RUMP

Served with a shallot & potato rosti, caramelised onion purée, charred leeks and a lamb & mint jus

BAKED GNOCCHI v

In a rich tomato & basil sauce with charred peppers, onions & red chilli, finished with mozzarella, whipped ricotta and lemon & parsley pangrattato

DESSERTS

APPLE, FIG & GINGER CRUMBLE v

With vanilla ice cream **Vegan option available**

ESPRESSO MARTINI CREME BRÛLÉE

Kahlua & Espresso baked custard, finished with a caramelised sugar crust

MELTING CHOCOLATE FONDANT v

Served warm with crushed hazelnuts, sour cherries & vanilla ice cream

LEMON TART * v

With blood orange sorbet, blood orange sauce & Chantilly cream

RASPBERRY & WHITE CHOCOLATE ETON MESS * v

Raspberry sorbet, strawberries, white chocolate, crushed meringue & Chantilly cream

