

New Year's Eve Menu

Celebrate in style and savour the moment with our flavour packed, magnificent special menu.

Available from 5pm on 31st December.

4 courses from £49.95

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

