



New Year's Eve Menu 2024

3 COURSE SET MENU £95

STARTERS

Beef Carpaccio, Fried Shallots Rings, Toasted Walnuts, Truffle, Melba Toast ⁽ⁿ⁾

Tuna Crudo, Mango Salsa, Lime, Avocado & Olive Oil ^(gf)

King Oyster Mushroom Orzo, Soy Sauce Dressing ^(vg)

Foie Gras Terrine, Pickled Granny-Smith Compote, Toasted Brioche

Homemade Beef Meatballs, Creamy Mustard Sauce & Cranberry, Chestnuts

MAINS

Slow Cooked Confit Lamb Shoulder Croquette, Spiced Pulses, Rosemary Sauce

Chargrilled Rib Eye, Peppercorn Sauce, Onion Rings & Sautéed Mushrooms

Roasted Duck Breast, Slow Cooked Leg Fritter, Juniper Jus

Pan Roasted Sea Bass, Crushed Caramelised Parsnip & Dill Oil ^(gf)

Chestnut Mushroom Linguini, Truffle, Edamame ^(vg)

SIDES

Chef's Vegetable Selection

SWEETS

Crepe Suzette, Vanilla Ice Cream ^(v)

Caramelised Apple Tart, Oat Crème Fraiche Ice Cream ^(v)

Acarigua Single Origin 70% Chocolate Pot, Ganache & Ice Cream ^(gf,v)

Passion Fruit Cheesecake & Mango Sorbet ^(gf)

Spiced Winter Tea

