



## NEW YEAR'S EVE MENU 2025

### 3 COURSE SET MENU £120 WITH LIVE MUSIC AND JAZZ FROM KEDMA BAND

#### STARTERS

Homemade Beef Bresaola, Pickled Vegetables & Beetroot Salad, Toasted Walnuts & Truffle Dressing

Tuna Carpaccio, Lime, Fried Capers, Avocado, Jalapenos & Olive Oil

Winter Truffle, Potato & Leek Velouté, Grilled King Oyster Mushroom

Foie Gras Terrine, Spiced Red Plum Compote, Toasted Brioche

Homemade Glazed Beef Meatballs, Soft Celeriac Purée, Cranberry Sauce, Pickled Cucumber

#### MAINS

Roasted Lamb Shoulder & Rolled Meatballs, Glazed Baby Carrots, Juniper Jus

Beef Wellington, Garlic Broccoli & Green Beans, Red Wine Jus

Roasted Duck Breast, Slow Cooked Leg Fritter, Caramelised Onion & Balsamic Jus

Soy Blackened Cod Loin, Pickled Kohlrabi, Pak Choi & Shiitake Mushrooms

Winter Root Vegetables Pithivier, Curried Black Lentil & Coconut

#### SIDES

Chef's Vegetable Selection & Pomme Fondant

#### DESSERTS

Baked Alaska with Vanilla & Pistachio Ice Cream, Chocolate Sponge

Apple Tart Tatin, Rum & Raisin Ice Cream

Acarigua Single Origin 70% Chocolate Pot Ganache & Orange Sorbet

Passion Fruit Cheesecake & Mango Sorbet

Poached Pear, Spiced Red Wine, Vanilla Ice Cream

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Spiced Winter Tea

*A discretionary 15% service charge will be added to your bill  
Please inform your server if you have any allergies or dietary needs  
Vg-Vegan V-vegetarian*

