

New Year's Eve Menu 2021

£135^{pp}

Including canapés and a glass of bubbly on arrival

Starters



Leek, Fennel and Potato Soup

with bingham blue



Smoked Salmon Mousse (GFA)

cucumber relish, rye crisp



Cranberry and Goats

Cheese Tartlet (V)

served with a dressed rocket salad



Rosette of Melon (V, GFA)

ginger and port vinaigrette



Homemade Game Terrine (GFA)

quince puree crispy ciabatta toast

Mains



Fillet Mignon

with wild mushrooms,
cream sauce, fondant potato



Wild Sea Bass (GFA)

crushed Jersey royals and sauce vierge



Slow Roast Rolled Pork Belly

with an apricot and honey stuffing,
roasted apples and cider



Vegan Beetroot and Shallot Tarte Tatin (VG)

herby new potatoes



Roasted Vegetable Wellington

vegetable broth and mushroom sauce

*Bowls of seasonal vegetables and
Brussel sprouts for the table*

Desserts



Decadent Belgium Dark Chocolate and Orange Mousse

chocolate dipped orange slices



Passion Fruit Crème Brûlée

ginger snap, clementine sorbet



Baileys Cheesecake

with biscoffi base, finished with Belgium
biscoff chocolate shavings



Cheeses and Biscuits (V, GFA)

Smoked Dapple, Copsy's Cloud, Wensum
White, Binham Blue, Lincoln Poacher, grapes,
celery, apple chutney

*Freshly Brewed Coffee
and Tea and Mince Pies*

Please note, this menu is subject to change. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.