

SAMPLE NEW YEARS EVE MENU

£89 - PER PERSON

STARTERS

Smoked Salmon Roulade (GFA)

Delicately rolled smoked salmon filled with dill crème fraîche, served with cucumber ribbons, a vibrant beetroot puré and toasted ciabatta

Allergens: Fish, Milk, Gluten

Roasted Parsnip & Bramley Apple Soup (GFA)(VGA) (V)

A velvety blend of roasted parsnips and tangy Bramley apples, topped with toasted walnuts, a drizzle of truffle oil, and crunchy sourdough croutons, served with artisan bread and butter

Allergens: Nuts (Walnuts), Gluten, Milk

Mushroom Arancini (V)

Golden-fried wild mushrooms risotto balls in a herb crust, served with a smooth garlic aioli and small salad

Allergens: Gluten, Milk, Eggs

Duck Liver Parfait (GFA)

Silky duck liver parfait paired with toasted brioche, sharp cornichons, and a sweet red onion jam

Allergens: Milk, Eggs, Gluten, Sulphites

MAIN COURSES

Tornedos Rossini - Fillet Steak (GFA)

Fillet steak pan fried, served on a toasted brioche with a rich Madeira truffle jus, spinach and fries

Allergens: Milk, Gluten, Sulphites

Butternut & Chestnut Wellington (V) (VG)

A golden puff pastry parcel filled with roasted butternut squash and chestnuts, served with heritage carrots new potatoes and a rich Madeira sauce

Allergens: Gluten, Nuts (Chestnuts), Sulphites, Celery

Spiced Duck Breast (GF)

Pan-roasted duck breast with a warming spice rub, served with braised chicory, fondant potato, roasted butternut, and a blood orange jus

Allergens: Milk, Sulphites

Cod Supreme with Dill & White Wine Cream Sauce (GF)

Cod fillet finished with a fragrant dill and white wine cream, served alongside buttered crushed peas and parsley butter, new potatoes

Allergens: Fish, Milk

DESSERTS

Traditional Cheese & Biscuits (GFA)

With fruits and biscuits, continental and British Cheeses

Allergens: Milk, Gluten, Sulphites, Celery

White Chocolate & Raspberry Torte

A delicate white chocolate mousse layered over a soft sponge, with a vibrant raspberry glaze

Allergens: Milk, Eggs, Gluten, Soya

Dark Chocolate Mousse with Chantilly Cream (GF)

Luxuriously smooth dark chocolate mousse, paired with light vanilla Chantilly cream

Allergens: Milk, Eggs, Soya

Banoffee Pie (VG)

Buttery biscuit base, layers of toffee and banana, topped with vegan and chocolate shavings

Allergens: Gluten

COFFEE/TEA AND PETIT FOURS

Vegetarian = V, Vegetarian available = VA, Vegan =VG, Vegan available = VGA, Gluten Free = GF, Gluten free available = GFA. 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.