



New Year's Eve

MENU

Starters

Butternut squash velouté *V VE* GF**

Served with a goat's cheese straw and finished with truffle oil.

Duck liver parfait

Toasted sourdough, cornichons, confit shallots and prune purée.

Smoked salmon *GF**

Crispy bread, beetroot purée, watercress salad, tarragon crème fraîche, crispy capers and chive oil.

Mains

Crispy roast porchetta *GF**

Garlic and rosemary roast potatoes, sage and onion crumb, caramelised apple purée, braised sweetheart cabbage and Aspall Cyder jus.

Fillet steak rossini

Toasted brioche, sautéed spinach, chicken liver pâté, slow-roast shallot, baby carrots, Pont Neuf potatoes and Madeira jus.

Seafood Wellington

Salmon Wellington, samphire beurre blanc, tarragon potato purée and white wine sauce.

Beetroot Wellington *V VE**

Vegan mash potato, sautéed spinach, slow-roast shallot, crispy enoki mushrooms and wild mushroom jus.

Desserts

Salted caramel clock

Layers of dark chocolate ganache and salted caramel, raspberry and chocolate crumb, and vanilla ice cream.

Cheese plate *V GF**

Selection of cheeses with fruit chutney and crackers.

Blackcurrant rose *V VE* GF**

Blackcurrant mousse, raspberry jelly centre, crème anglaise and raspberry coulis.

V No meat or fish | *VE** Vegan option available | *GF** Gluten free option available

Menu subject to change