



New Year's Eve

MENU

★ ★ ★ A glass of festive fizz ★ ★ ★
served on arrival!

Starters

Smoked salmon

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

Butternut squash velouté *V* *VE** *GF**

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

Mains

Herb-crusted rack of lamb *GF**

Dauphinoise potatoes, confit heritage tomato, black olives, fire roast peppers, Madeira Jus. Served with a rich ratatouille.

Beetroot Wellington *V* *VE**

Sautéed spinach, vegan mashed potato, slow-roast shallot, crispy enoki mushrooms and wild mushroom jus.

Desserts

Salted caramel clock

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

Blackcurrant rose *V* *VE** *GF**

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

Cheese Course

Selection of cheeses *V* *GF**

With crackers and a fruit chutney.

Wild mushrooms and vegan cheese *V* *VE**

Garlic sautéed wild mushrooms finished with vegan cream, on a gluten free croute and grated vegan cheese.

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

Menu subject to change