



NEW YEARS EVE

Starters

Hand Dived Scallops,
Pea puree, crispy black pudding, pancetta crisps.

Rich Duck Liver Parfait Infused With Cointreau,
Candied orange segment, red onion marmalade, fresh brioche.

Trio of Beetroot,
Pickled candied and salt baked beetroot, whipped goats cheese,
homemade fennel and parmesan sable cracker

Prosecco Sorbet

Main Courses

8oz Beef Fillet Rossini,
Dauphinoise potatoes, asparagus in brown garlic butter, diane sauce.

Spinach & Ricotta Gnocchi,
Parmesan shavings micro herbs.

Pistachio & Herb Crusted Salmon Supreme,
beetroot risotto, diced roasted butternut squash.

Pepper Crusted Gressingham Duck Breast,
Sweet potato purée, green beans with shallots,
honey chilli ginger glaze

Desserts

Trio of Chocolate,
Dark chocolate fondant, milk chocolate mousse,
white chocolate truffles.

Apple Pear and Blackberry Crumble,
Hazelnut crumb, calvados and brandy infused anglaise

Selection of Local Cheese,
Chutneys and grapes



For allergy information or help please do not hesitate to ask one of our team
GF - Gluten Free option available

