



New Year's Eve

£50.00 per person

NIBBLES

SERVED WITH A GLASS OF BUBBLES ON ARRIVAL

Smoked salmon blini with cream cheese and chives

Cauliflower shawarma bites and tahini dip (pb) (gif)

Dried apricot and blue cheese canapé with walnut (v) (gif)

TO START

Chicken liver & brandy pâté, quince jelly, pickled shallots and toast

Crispy soft shell crab with pickled kohlrabi slaw and a miso & tomato mayonnaise (gif)

Pumpkin & ginger soup with toasted seeds and green pesto (pb) (gif)

MAIN COURSE

Miso mushroom salt baked celeriac steak with white bean purée, roasted heritage carrot and a spiced herb dressing (pb) (gif)

Grilled salmon with new potatoes, roasted squash, sautéed leek and a white wine, lemon & chive cream sauce (gif)

Fillet of beef Wellington, dauphinoise potato, sprouting broccoli and Madeira jus

TO FOLLOW

Sticky toffee pudding with vanilla ice cream and toffee sauce (v) (gif)

Apple & fruit of the forest crumble with custard (v)

Pear & gingerbread tart, vanilla ice cream and cinnamon dust (pb) (gif)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.