

NEW YEARS EVE MENU 2018

£40 per person

Roasted figs, saganaki cheese, lavender honey, pistachios (V)

Smoked haddock chowder (GF)

Salmon rillettes, brown crab mayo, saffron crostini

Glazed pork belly, black pudding, parsnip puree, caramelised apples (GF)

Chicken liver parfait, red onion jam, cornichons, sourdough toast

Jerusalem artichoke tortellini, roasted pepper, tomato & marjoram, smoked mozzarella (V)

Truffled polenta, celeriac puree, wild mushrooms, beetroot crisps (VG, GF)

Roasted cod fillet , braised leeks, baby fennel, prawn & crab bisque

Rump of lamb, potato rosti, mint jus, shepherds pie, faggot croquette, brussel tops,
rosemary & anchovy butter

Chargrilled ribeye steak, horseradish mash, chantennay carrots, roasted shallot, red wine &
mustard sauce (GF)

Pannetone bread & butter pudding, brandy custard

Dark chocolate fondant, vanilla crème fraiche

Prune & armangac mousse, almond biscotti

Clementine cheesecake, spiced orange syrup

British cheese board, walnut bread, quince jelly