



NEW YEARS EVE MENU

£50 per person

AMUSE BOUCHE

BAKED CIABATTA BREAD & BUTTER

STARTERS

Baked cheddar cheese souffle, apple walnut pomegranate salad (v)

Smoked venison carpaccio, carrot, beetroot pickle, tenderstem broccoli, garlic crisps (gf,df,nf)

Pan seared scallops, cauliflower puree, mango salsa (gf,df,nf)

Baby aubergine, arborio risotto rice, carrot puree, potato slice (gf,df,nf,v,ve)

MAINS

Organic baby chicken breast, sliced new potatoes & mushrooms in a creamy truffle sauce (gf,nf)

Pan seared venison. Cauliflower puree, wholegrain mustard mash, seasonal vegetables, pan jus (gf,nf)

Pan seared seabream, tiger prawns, rich tomato concasse, tenderstem broccoli, heritage carrots, garlic crisps (v, gf, df, nf)

Filled spinach gnocchi, baby broccoli, ginger spiced rich carrot puree, finished with garlic & basil herb oil (ve, v, gf, df, nf)

PALATE CLEANSER

DESSERTS

Chocolate & coconut torte served with fruit compote (ve, gf, v, df)

Lemon & orange tart with lemon & orange curd ganache served with vanilla ice-cream (v)

Cheese selection served with crackers, fruit & chutney (v, nf)

Sticky toffee pudding, caramel sauce, vanilla icecream (gf,v)

Selection of ice-cream's & sorbets

To secure all bookings £20 per head deposit required.

Please contact the restaurant to discuss dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free