

NEW YEARS EVE MENU

Smoked Duck Breast Salad

pear, dressed rocket and walnuts (GF) (DF)

Mackerel Fillet

horseradish creme fraiche, beetroot, sesame tuille (GF)

Brie, Red Onion and Cranberry Filo Parcel

pickled radicchio, balsamic glaze (V)

Courgette, Carrot and Spring Onion Fritter

garlic and herb vegan cream cheese (V) (VE) (GF) (DF)

+

Spiced Apple & Bourbon Sorbet

+

Beef Wellington

butternut squash and celeriac puree, red cabbage, beef jus, pickled carrot

Chicken Breast filled with Garlic & Herb Mousse

crispy chicken leg lollipop, charred courgette, arrabbiata sauce (DF)

Salmon Fillet

saffron potatoes, sugar snap peas, crispy kale, split dill sauce (GF)

Salt Baked Beetroot and Wild Mushroom Wellington

honey glazed baby carrots, sweet potato puree, sage gravy (V) (VE) (DF)

+

Black Forest Brownie

berry compote, dark chocolate ganache, red cherry swirl ice cream

Passionfruit and Pineapple Meringue Pavlova

vanilla mascarpone (GF)

Pecan Praline Profiteroles

vanilla cream, salt caramel

+

Tea & Coffee with petit fours

(GF) - Gluten free (DF) - Dairy free (V) - Vegetarian (VG) - Vegan

If you suffer from any allergies, please make us aware when pre-ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.

