

MENUS >

NEW YEAR'S EVE 2022

CANAPÉS

PULLED PORK AND MANCHEGO BON BONS

SUNDRIED TOMATO AND BLACK OLIVE TAPENADE PIN WHEEL (VG)

SMOKED SALMON, CREAM CHEESE AND CHIVE BLINI

TO BEGIN

ROASTED WHITE ONION AND CIDER SOUP, CHIVE CRÈME FRAICHE, CRISPY ONIONS (GF) (V) (RVG)

STARTER

SEARED SEA BREAM, CRAB AND SWEET POTATO CAKE, LIGHTLY SPICED THAI BROTH (RGF)

OR

SMOKED CHEESE AND BROAD BEAN CROQUETTE, WARM TOMATO AND CHILLI CHUTNEY, PARMESAN PALMIER (V)

MAIN COURSE

ROASTED BEEF FILLET, SLOW BRAISED OXTAIL AND ROOT VEGETABLE WELLINGTON, DAUPHINOISE POTATOES, CARROT PUREE, RUBY PORT JUS (RGF)

OR

MEDITERRANEAN VEGETABLE, SPINACH AND CRUMBLLED FETA WELLINGTON, BASIL INFUSED MASHED POTATO, RED PEPPER SAUCE (V) (RVG)

DESSERT

TRIO OF DESSERTS

MILK CHOCOLATE AND HONEYCOMB MOUSSE, VANILLA POD AND RASPBERRY PANA COTTA,

MANGO AND PASSION FRUIT MILLE FEUILLE (RGF) (V)

OR

A SELECTION OF CHEESE WITH CELERY, CHUTNEY, BISCUITS AND FRUIT CAKE (RGF) (V)

TO FINISH

COFFEE AND HOMEMADE PETIT FOURS

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR UPON REQUEST

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.