New Year's Eve Menu

31st December 2025

Canapes

Korean Glazed Belly Pork, Kimchi (GF)
Porcini Mushroom and Truffle Arancini (VG)
Mini Yorkshire Fishcake, Minted Pea Puree

To Begin

Lightly Curried Parsnip Soup

Coconut Yoghurt, Sweetcorn Pakora (GF) (VG)

Starter

Smoked Salmon, Potato and Leek Terrine

Pickled Cucumber Ribbons, Celeriac Remoulade, Sour Dough Croutes (RGF)

Butternut Squash, Spinach and Feta Cheese Samosa

Confit Heritage Tomato Salad, Sun Blush Tomato Tapenade (V) (RVG)

Main Course

Roasted Beef Fillet

Beef Cheek and Bone Marrow Fritter, Smoked Potato Puree, Dripping Roasted Carrot, Red Wine Sauce (RGF)

Sweet Potato, Wild Mushroom and Chestnut Wellington

Braised Red Cabbage with Apples, Parsnip Puree, Caramelised Shallot Jus (V) (VG) (RGF)

Dessert

Trio Of Desserts

Salted Caramel and Chocolate Tart, Honeycomb Crumb (v)
Passion Fruit Cheesecake, Mango and Ginger Compote (v)
Brioche And Cherry Bread and Butter Pudding, Amaretti Ice Cream (v)

A Selection of Cheese

Celery, Chutney, Biscuits, And Fruit Cake (V) (RGF)

To Finish

Coffee And Homemade Petit Fours

(V) Vegetarian (VG) Vegan (GF) Gluten Free (RVG) The Dish Can Be Adapted To Be Vegan (RGF) The Dish Can Be Adapted To Be Gluten Free

Menu Dishes And Prices May Change Without Prior Notice. All Our Food Is Prepared In A Kitchen Where Nuts, Cereals Containing Gluten & Other Allergens Are Present And Our Menu Descriptions Do Not Include All Ingredients. Please Advise Our Staff If You Have Any Food Allergies, Intolerances, Coeliac Disease, Or Other Dietary Requirement So That We Can Provide You With Ingredient Information To Make A Safe Choice. As Allergens Are Present On Site And Some Of Our Ingredients Have 'May Contain' Advice, We Cannot Guarantee Menu Items Will Be Completely Free From A Specific Allergen.

