

New Year's Eve

Starters

Lobster Bisque

Crème Fraîche

Scallops (N)

Cherry Tomato, Radish, Chicory Salad, Pesto Dressing

Chicken Ballotine

Carrot Purée, Baby Corn, Pickled Mushroom

Roast Figs

Goats Cheese, Parma Ham, Rocket Salad, Balsamic Dressing

Ravioli (V)

Ricotta Cheese, Spinach, Tomato & Basil Sauce

Pigeon

Baby Fennel, Artichoke, Saffron Potato, Red Pepper

Intermediate Course

Champagne Sorbet

Main Courses

Confit Duck Leg

Pea Purée, Pear, Purple Sprouting Broccoli

Rack of Lamb

Baby Carrot, Beetroot, Pomme Purée, Blueberry Sauce

Fillet of beef

Mashed Potato, Spinach, Spring Onion, Asparagus, Veal Jus

Goats Cheese Risotto (V)

Spinach, Asparagus, Parmesan Cheese

Halibut

Red Pepper & Shrimp Salsa, Basil Oil

Venison

Cabbage Purée, Courgette, Shallot, Broccoli

Desserts

Dark Chocolate Delice

Caramel Sauce, Coffee Sauce

Pineapple Upside Down Cake

Spiced Rum Caramel, Clotted Cream

Lemon Parfait

White Chocolate Mousse, Plum Compote

Roasted rhubarb

Orange, Grapefruit, Vanilla Ice Cream, Crystallised Puff Pastry

Selection of English & Continental Cheese

Grapes, Celery, Savoury Biscuits

Coffee / Tea & Petit Fours

£95.00 per person, including VAT

A discretionary 12% service charge will be added to your final bill.