



## New Year's Eve 2018

### To Pick

Parmesan Straws, Olives & Smokey Nuts

### To Start

Curried Parsnip Veloute, Apple & Blue Cheese (v)

Grilled Avocado, Pearl Barley, Girolle Mushroom, Shallot & Micro Herbs (v)

Wild Game, Pancetta & Prune Terrine, Spiced Prune Chutney & Sour Dough

Pan Seared Scallops, Celeriac Puree & Hazelnut Butter Sauce

### To Follow

Butternut Squash, Pecan, Rocket, Goats Curd & Maple Chilli Dressing (v)

Braised Daube of Beef, Creamed Mash Potato, Roast Shallot & Truffle Jus

Pan Roasted Guinea Fowl, Potato Fondant, Leek, Girolle Mushrooms & Blackberry

Thai Salmon Supreme, Bok Choi, Noodles, Lemon Grass & Chilli Broth

### To Cleanse

Lemon Meringue Vodka Shot

### To Finish

Mulled Cider Poached Pear, Prunes & Vanilla

Blackberry Compote Fool, Biscotti Crumb, Amaretto

Salted Dark Chocolate Fondant, Bourbon Butterscotch Sauce & Vanilla Ice Cream

British Cheese Selection, Fudges Crackers, Celery, Grapes & Chutney

### Tea, Coffee & Petits Fours

### Glass of Prosecco at Midnight

£70 Per Person

An optional 10% service charge will be added to your bill

(v) Vegetarian, A Gluten Free menu is available on request. Some of the dishes on our menu contain traces of nuts or other allergens, if you are unsure please ask a member of the team.