

NEW YEARS EVE

Appetizer:

Salmon roe caviar, burnt garlic coulis, sourdough

Wild mushroom, truffle & driftwood goat cheese crostini (v)

Celeriac medallions, pickle apple, truffle puree (Vg)

Starter:

Lobster ravioli, sun dried tomato & shrimp bisque

Venison tartare, confit duck egg, caper aioli, pickled girolles

Chanterelle mushroom & truffle arancini, mushroom ketchup, tomato relish (vg)

Mains:

Angus beef fillet wellington, bourguignon sauce, beef dripping fondant potato, variegated kale

Pan roasted monkfish cheek, celeriac puree, beetroot terrine, crisp sea lettuce, butter foam

Spiced roasted cauliflower, saffron polenta, spiced tomato relish (Vg)

Desserts:

Champagne, white chocolate and strawberry cheesecake

Dark chocolate and cherry torte

Blood orange parfait, poppy seed meringue, lemon sorbet

£49.00 per person Pre-booking and order is required

Deposit £10.00

Your table is yours all night. Once you have finished your food the DJ will start and you can dance the night away