



New Year's Eve Menu

SWEET CORN & BASIL VELOUTÉ (v)(gf)
Chilli Popcorn



BAKED SCALLOP GRATIN (gf)
Wilted Spinach, Rich Mornay Sauce, Parmesan & Herb Crumble

FIVE SPICED DUCK BREAST (gf)(df)
Orange Chutney, Watercress & Hazelnut Salad, Marinated Mushroom

ROASTED CRAPAUDINE BEETROOT SALAD (gf)(v)(df)
Wild Rice Granola, Orange & Parsley Dressing, Feta & Watercress



ROAST FILLET OF ANGUS BEEF
Mushroom Ravioli, Pomme Gratin, Confit Carrot, Asparagus & Truffle Jus

SEARED NORTH SEA WILD TURBOT
Wilted Sorrel, Brown Shrimp, Sea Vegetables & Lobster Broth, Potato Gnocchi

OVEN ROASTED AUBERGINE (df)(v)(gf)
Compote Of Mixed Cherry Tomato, Pea Tendrils & Red Radish, Parmesan Crumble & Pickled Black Olive

ROAST BREAST OF CORNFED CHICKEN POMME ANNA
Black Garlic & Winter Chanterelle Mushroom, English Spinach & Tarragon



SALTED CARAMEL CHOCOLATE BAR
Toffee Popcorn, Caramel Gel, Coffee Cream, Shaven Chocolate, Marinated Cherries

CRÈME CARAMEL
Vanilla-Soaked Golden Raisins, Teardrop Meringue & Coffee Cream

STRAWBERRY TRIFLE
Macerated Strawberries, Sugar Sponge, Custard, Frosted Almonds



TEA OR COFFEE
Handmade Chocolate Truffles

Please notify your server of any food allergies, intolerances or dietary requirements before placing your order. Many of our dishes can be adapted. Dishes marked (v) are vegetarian, (df) are dairy free & (gf) are gluten free.