



NEW YEARS EVE

MENU

STARTERS

CRAB ARANCINI, VANILLA BISQUE, SAFFRON ROUILLE
MAPLE BAKED CROSTINI, ROASTED GRAPE, ENDIVE & WALNUT SALAD, BRIOCHE CROUTONS
STICKY BELLY BACON, PARSNIP TOFFEE, HAZELNUT DUKKHA
HOUSE FRIED CHICKEN, HOT HONEY YOGHURT, GRILLED BABY GEM
TERIYAKI KING OYSTER, BBQ AUBERGINE, KOMBU RICE NOODLE

MAINS

SPICED LAMB RUMP, KEEMA SAMOSA, BOMBAY SWEDE, CUMIN YOGURT, CORIANDER
CHIMICHURRI
RARE FLAT IRON, ARTICHOKE PINK PEPPERCORN SAUCE, HORSERADISH POLENTA CHIPS,
WATERCRESS
MISO BLACKENED COD, BOK CHOY, LEEK & SHITAKE BROTH, PICKLED GINGER
STONEBASS, MALTED CAULIFLOWER, SALT BAKED KOHLRABI, POTTED SHRIMP BUTTER
SALT BAKED CELERIAC, SMOKED MOZZARELLA, SALSA VERDE

SWEET

BANANA BREAD, HAZELNUT, WHIPPED CARAMEL CHEESECAKE, HOT CHOCOLATE
TONKA BEAN CREAM, GINGER BEER, HONEYCOMB
CHOCOLATE MARQUISE, CHERRIES, MALTED CREAM
TRIO OF ICE CREAMS, VEGAN ICE CREAMS OR SORBETS, CRUNCHY BITS
FARMHOUSE CHEESE PLATTER, GRAPES, QUINCE PASTE, CRACKERS

3 COURSE SET MENU £80 PER PERSON.

LIVE DJ FROM 9PM – 1AM.

GLASS OF BUBBLES AT MIDNIGHT





NEW YEARS EVE

CHILDREN'S MENU

STARTERS

GARLIC BREAD

ROAST TOMATO SOUP

MAINS

ROAST CHICKEN PIE, CREAMED POTATO, CARROTS, GRAVY

TOMATO & BASIL LINGUINI, CHEESE SPRINKLES

BATTERED HADDOCK, SKINNY FRIES, SMASHED PEAS

SAUSAGE & MASH, CREAMED POTATO, GRAVY, PEAS

SWEET

CHOCOLATE BROWNIE, VANILLA ICE CREAM

PEAR & GINGER CAKE, VANILLA ANGLAISE, CHOCOLATE ICE CREAM

DUO OF ICE CREAM OR SORBETS

3 COURSE SET MENU £45 PER PERSON.

PRICE APPLICABLE TO CHILDREN AGED 12 AND UNDER.

