



# New Years Menu

£110 Per Person

## Pre-Starter

A Glass Of Prosecco On Arrival

A Selection Of House Breads And Butter With Canapes For The Table

## Starters

### BBQ Scallops

baby corn | ponzu gel | prawn crisp | dill & chive pesto  
citrus | tigersmilk | lime leaf oil

### Venison Tataki

roasted beetroots | beetroot puree  
spring onion & buttermilk dressing

### Twice Baked Cheese Souffle

chives | mornay foam | parmesan crumb

## Mains

### Beef Wellington

Truffle pommes puree | rainbow carrots  
peppercorn & shallot jus

### Pan Fried Salmon

creamed spinach | tenderstem | brocolli pesto  
lobster bisque

### Goat's Cheese, Pine Nut & Shallot Tortellini

sunblush tomatoes | crispy shallots | roasted tomato veloute

## Desserts

### Chocolate Mousse

almond gel | honeycomb | pistachio ice cream  
candied pistachio | chocolate milk soil

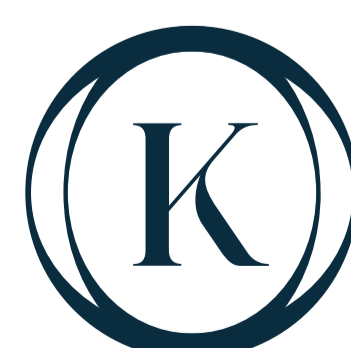
### Lemon Curd Tart

orange segments | vanilla | lime marscapone  
raspberry jelly

### Cheese Board

apple & cranberry chutney | crostini

## A Glass Of Prosecco At Midnight



### FOOD ALLERGIES & DIETARY REQUIREMENTS

Please notify us of any allergies or dietary requirements in the party at the time of booking, and we will advise accordingly.

While we will always do our best to accommodate requirements, this may not always be possible, however we will discuss this with you in advance of your booking.

All allergies or dietary requirements must be notified at the time of confirming your pre-order.