



NEW YEAR'S DAY 2024 MENU

STARTERS

- Crispy vegetable gyoza, pickles with a sesame, soy and chilli oil (V)
- Caramelised Jerusalem artichoke soup, with burnt pear and toasted walnuts (GF) (VG)
- Beetroot cured gravlax, dill mousse, pickled cucumber, local crab and croutons (GF)
- Chicken and mustard terrine, onion and cranberry jam, endive salad and lavash

MAINS

- Roast butternut squash and chestnut risotto, wilted chard, grilled leeks (V) (GF) (VG available)
- Pan roast bass fillet, herb gnocchi, wild mushrooms, cavolo nero cabbage, sorrel and dill cream (GF)
- Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower croquettes, carrot and swede purée, green beans, veal jus
- Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower croquettes, carrot and swede purée, green beans, veal jus

DESSERTS

- Caramel poached pineapple with passion fruit sorbet (VG)
- Baked lotus biscoff cheesecake, strawberry coulis and vanilla ice cream
- Chocolate brownie, salted caramel, nut praline and honeycomb ice cream
- Selection of British and French Cheese and biscuits, grapes and chutney

£57 per person

GST Inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any dietary requirements please inform your waiter.
(GF = Gluten Free, VG = Vegan, V = Vegetarian)