



THE
Grill

NEW YEAR'S DAY MENU

STARTERS

SOUP

Caramelised Jerusalem artichoke soup with chesnuts and truffle (GF)(VG)

CHILLI SQUID

Salt and pepper squid, roast garlic, smashed cucumber salad, lime, chilli and coriander dressing

CRAB URAMAKI

Crispy crab gyozas with ginger, chilli and herbs, wakame seaweed salad, spiced aioli

HAM HOCK TERRINE

Cranberry and red onion jam, pistachios and grilled focaccia (GF Available)

MAINS

BUTTERNUT SQUASH RISOTTO

Roast butternut squash and chestnut risotto, grilled leeks, pine nuts and Gorgonzola cheese (V) (GF)
(VG available)

SEA BASS

Pan roast sea bass fillet, wild mushrooms, green beans, braised potato & shellfish bisque

ROAST BEEF

Roast sirloin of beef, yorkshire pudding, roast potatoes, root vegetables, green beans, veal jus

ROAST LAMB

Roast leg of lamb, yorkshire pudding, roast potatoes, root vegetables, green beans, lamb gravy

DESSERTS

POACHED PEAR

Poached pear with sichuan pepper and cardamom, vanilla ice cream

BISCOFF CHEESECAKE

Baked lotus biscoff cheesecake, strawberry coulis and toffee ice cream

CHOCOLATE GANACHE

Dark chocolate and Jersey Black Butter ganache, kumquat syrup, chocolate crumbs and vanilla

CHEESE BOARD

Selection of British and French Cheese and biscuits, grapes and chutney

£57 PER PERSON GST INCLUSIVE

Please be aware that 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.