

NEW YEAR'S EVE MENU
2023



£80,- / person

AMUSE BOUCHE

Smoked Duck Breast, Bacon Butter, Sprout Leaves, Brioche Crisps & Port Jus

- VEGAN OPTION -

Chestnut & Sprout Potato Bon-Bon, Carrot Puree & Potato Crisp

STARTER

Spiced Rabbit & Celeriac Terrine, Carrot & Coriander Bhaji with Coriander Foam

- VEGAN OPTION -

Spiced Celeriac Gratin, Carrot & Coriander Bhaji with Coriander Foam

FISH COURSE

- Pan Fried Scallop, Crispy Cod Cheeks, Skordalia, Hay Potatoes, Garlic Aioli & Pickled Turnips

- VEGAN OPTION -

Salt Baked Parsnips, Skordalia, Hay Potatoes, Garlic Aioli & Pickled Turnips

MAIN

- Black Peppered Venison Loin, Beetroot Pomme Puree with Textures & Flavours of Swede & Chocolate Jus

- VEGAN OPTION -

Beetroot Wellington, Beetroot Pomme Puree with Textures & Flavours of Swede

SORBET COURSE

- Lemon Sorbet, Granola & Mint Oil

DESSERT

- Spiced Apple Cake, Vanilla Mascarpone Mousse, Apple Gel, Gingerbread Crumb & Apple Sorbet

- VEGAN OPTION -

Spiced Apple Cake, Apple Gel, Gingerbread Crumb & Apple Sorbet

All ingredients are sourced locally where possible. All of our food is prepared in kitchens where nuts, gluten and other allergens are present and where kitchen equipment and utensils are used for multiple menu items. Only trained kitchen staff members handle your food. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering. We try our best to keep things separate, however we cannot guarantee completely allergen free food at all times.