



NEW YEAR'S EVE MENU

TO START

Duck Choux Bun, Liver Parfait, Confit Leg, Duck Fat Caramel, Cherry Compote,
Tendrils Shoots (NF)
Red Mullet, Root Vegetable & Saffron Chowder, Parmesan & Dill Crust (GF)(NF)
Whipped Goat's Cheese, Pickled Walnuts, Glazed Baby Beetroot, Black Pepper Oat
Cakes, Basil Mayonnaise (V)

MAIN COURSE

Seared Fillet of Beef, White Pudding & Bone Marrow Hash Brown, Buttered Baby
Greens, Wild Garlic & Mushroom Sauce (GF)(NF)
Seared Fillet of Sea Trout, Clam Risotto, Lobster & Cognac Bisque (GF)(NF)
Winter Vegetable Ratatouille Pithivier, Roast Garlic Pomme Purée, Champagne Cream
Sauce (V)(NF)

PUDDING

White Chocolate & Raspberry Roulade, Meringue Shards, Raspberry (V)(NF)
Cherry Semifreddo, Almond Ice Cream, Honeycomb, Chocolate Crackling (V)(GF)
Whipped Tofu, Pistachio, Blackberry Gel, Halva Base (VE)(GF)

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan