



NEW YEARS EVE MENU 2020

Starter

Celeriac & apple soup, thyme & cheddar corn bread
Grilled scallops, black pudding, pork crackling, confit apples, frisee salad , mustard vinaigrette
Whipped ragstone goats cheese, glazed figs, chicory, walnut dressing
John ross smoked salmon with blinis, kiln roast salmon & horseradish rilette, salmon tartar
with ginger, chilli & sesame, melba toasts

Main

Roasted halibut, asparagus, brown shrimps, saffron, chive & parmesan risotto
Wild mushroom tortellini, roasted porcini, button onions,
Jerusalem artichoke cream sauce, crispy cavalo nero
Cannon of lamb, braised shoulder & mint scrumpet, spinach, gratin potatoes,
honey roasted carrots, mint jus
Ballotine of guinea fowl & mushrooms wrapped in pancetta, garlic & olive oil mash,
braised red cabbage, lemon thyme sauce

Pudding,

Iced Scandinavian berries, hot white chocolate sauce
Vegan Oreo biscuit, dark chocolate & raspberry cheesecake, raspberry sorbet
Kirsh marinated black cherry & frangipane tart, vanilla ice cream, sugared almonds
Banoffee ice cream sundae, granola crunch, honey comb & chocolate ice creams,
dulce de leche, whipped cream

British farmhouse cheeses, apricot & rosemary chutney

Coffee, chocolate & Baileys crunch

**£49.95 per person including a glass of Fizz
(service not included)**

This menu is for advance bookings only