



NEW YEARS EVE MENU 2021

Starter

Wild mushroom soup, mushroom tortellini, truffle crème fraiche

Grilled scallops, black pudding, pork crackling, confit apples, frisee salad, mustard vinaigrette

Whipped Ragstone goats cheese, crispy goats cheese & chive bon bon, marinated baby beets, chicory leaves, pinenuts, pomegranate dressing

John Ross kiln roasted & smoked salmon roulade, salmon caviar & sweet lemon dressing, pickled fennel, dill & cucumber, melba toasts

Main

Roasted halibut, asparagus, brown shrimps, saffron, chive & parmesan risotto

Carrot, cashew & sesame nut roast Wellington, maple roasted baby vegetables, olive oil & rosemary roast potatoes

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

**£59.95 per person including a glass of Fizz
(service not included)**

This menu is for advance bookings only