



NEW YEAR'S EVE

Wednesday 31st December

EARLY EVENING SEATING

Please kindly note that all tables for this seating are reserved for 2 hours from the booking time

STARTERS

Parfait of duck liver, Madeira jelly & hazelnut brioche *

Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *

Seared Orkney scallop, cauliflower purée & apple salad *

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MAINS

Grilled aged ribeye steak, oxtail croquette, creamed spinach, Bordelaise sauce *

Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *

Risotto of ironbark pumpkin, cavolo nero, aged parmesan *

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DESSERTS

Clementine soufflé, Valrhona chocolate sauce *

Apple tarte tatin, butterscotch sauce & crème fraîche

Selection of farmhouse cheeses, seeded rye crackers, grape chutney *

3 Course Menu £65

Please let the manager know of any allergies or dietary requirements.

* = Gluten Free or can be made with gluten free products



NEW YEAR'S EVE

CHILDREN'S MENU

STARTERS

- Celeriac soup & toasted soldiers *
- Smoked salmon, lemon & cucumber *
- Bayonne ham & compressed melon *

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MAINS

- Mini fish & chips, garden peas *
- Suffolk chicken breast, pomme purée, green beans & gravy *
- Pesto tagliatelle, parmesan cheese

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DESSERTS

- Apple tart, vanilla, butterscotch sauce
- Valrhona chocolate brownie, vanilla ice cream *
- Selection of sorbet & ice creams *

3 Course Menu £25

Please let the manager know of any allergies or dietary requirements.

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