



NEW YEARS EVE EARLY MENU

FIRST COURSE

Lobster ravioli, samphire & lobster bisque

Spinach and goats cheese pine nut filled filo parcel, artichoke velouté

Terrine of duck & foie gras, blood orange & hazelnut

MAIN COURSE

Roasted Cornish halibut, mashed potato & vin jaune

Roast Dedham Vale beef fillet, slow cooked short rib, celeriac puree & red wine jus

Truffle risotto, trompette, aged parmesan & rosemary oil

DESSERTS

‘After Eight’ Valrhona dark chocolate sphere & mint ice cream

Selection of farmhouse cheeses, raisin & walnut bread

Apple tart tatin, Normandy crème fraîche

£75 per person

*** gluten free or can be made with gluten free products**



NEW YEAR'S EVE

CHILDREN'S MENU

STARTERS

Jerusalem artichoke soup & focaccia*

Smoked salmon, lemon & cucumber *

Homemade Garlic bread*

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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 £30

* gluten free or can be made with gluten free products

