



NEW YEARS EVE LATE MENU

APERTIF

Glass of Galvin Champagne

CANAPES

Parmesan cheese straws, kale hummus

Mini Yorkshire beef pudding, horseradish cream

Prawn, sesame, piri piri

Pumpkin truffle arancini

FIRST COURSE

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

Recommended wine pairing: Sauvignon Blanc, Chateau de Quinçay, Loire, France, 125ml – 6.5

Terrine of duck & foie gras, blood orange & hazelnut

Recommended wine pairing: Pinot Grigio, Tenuta Aurea, Italy, 125ml - 6

FISH COURSE

Lobster ravioli, samphire & lobster bisque

Recommended wine pairing: Albariño, Abadia de San Campio, Galicia, Spain, 125ml – 9.9

MAIN COURSE

Roasted Cornish halibut, mashed potato & vin jaune

Recommended wine pairing: Rioja Blanco (Tempranillo), Vina Ilusión, Navarra, Spain, 125ml – 7.4

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

Recommended wine pairing: Malbec, Ballena del Dur, Argentina, 125ml – 7.5

Truffle risotto, trompette, aged parmesan & rosemary oil

Recommended wine pairing: Pinot Noir, Tacherons, Pays d'Oc, France, 125ml - 8

DESSERTS

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

Recommended wine pairing: Banyuls Rimages, Domaine du Valcros, Languedoc-Roussillon, France, 50ml – 6

Apple tart tatin, Normandy crème fraîche

Recommended wine pairing: Sauternes, Les Garonnelles, Bordeaux, France, 50ml - 7

£165 per person

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