

# New Years Eve

£125 PER PERSON

## Amuse Bouche

CHARCOAL CRISP

spiced butternut squash, gold dust, edible flower

## Soup

CAULIFLOWER & CHESTNUT SOUP

chestnut crumble, cauliflower bavarois, crispy wafer

## Starters

LOBSTER ROULADE

finger lime, citrus gel, mango fennel salad

WINTER ROOT VEG TERRINE (VE)

onion marmalade, saffron aioli, honey glazed beetroot

PHEASANT AND GOOSE LIVER

crispy brioche, grilled fig, berry compote

## Mains

BEEF WELLINGTON

confit potato, heritage carrots, madeira jus

SPINACH AND MUSHROOM PITHIVIER (VE)

braised leeks, truffle emulsion

HALIBUT PERSILLADE

confit potatoes, glazed carrots, hen of the wood,  
red wine sauce

## Sorbet

CHAMPAGNE & BLACK BERRY SORBET

## Dessert

CHOCOLATE AND SMOKED HAZELNUT PRALINE TART

salted milk ice cream, cocoa nib tuile

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)