



NEW YEAR'S MENU

STARTER

VENISON TARTARE, QUAIL EGG, BURNT ONION MAYO, PICKLED SHALLOTS
WILD MUSHROOM PATE, FRESH TRUFFLE & CRISPY ONIONS ON TOAST

BLOOD ORANGE SORBET

MAIN

PAN FRIED DUCK BREAST, SWEET POTATO & ROSEMARY MASH, PLUM SAUCE
SALMON EN CROÛTE, CRUSHED HERITAGE CARROTS, PARSLEY SAUCE
CELERIAC & WILD MUSHROOM RISOTTO, PICKLED FENNEL

PUDDING

APPLE CRUMBLE, CUSTARD
CHOCOLATE MOUSSE

BUBBLES & FIREWORKS AT MIDNIGHT

£75 per person