

NEW YEARS EVE MENU

Starter

VENISON TARTAR, BURNED ONION MAYO, PICKLED SHALLOTS
MUSHROOM & TRUFFLE PATE, WATERCRESS MOUSSE, TOASTED SOURDOUGH
BEETROOT & ORANGE CURED TROUT, CITRUS & DILL CREME FRAICHE

Main

BEEF WELLINGTON, BLUE CHEESE MASH, RED WINE JUS
BEETROOT & WILD MUSHROOM WELLINGTON, TRUFFLE MASH, RED WINE JUS
PAN ROASTED TURBOT, JERUSALEM ARTICHOKE PUREE,
LEEK & POTATO FONDANT, CHAMPAGNE & CAVIAR BEURRE BLANC,

Dessert

SLOE POACHED PEARS, MASCARPONE CREAM,
CHOCOLATE LAVA CAKE, VANILLA ICE CREAM
LEMON CHEESECAKE, BERRY COULIS, FRESH STRAWBERRIES

£75 per person

GLASS OF BUBBLY