

NYE /

4 courses

£65

Bread

Herb focaccia with mackerel dip, olive oil & aged balsamic

Amuse Bouche

Roasted Butternut Squash Soup
Crispy sprouts, croutons & truffle oil *(vegan)*

Beginnings

Saffron Fennel & Quinoa Salad
Pickled fennel, pomegranate & orange *(vegan)*

Roasted Baby Beets
Smoked hazelnuts, rocket cress & blue cheese

Smoked Salmon
Crab, celeriac remoulade & apple dressing

Chicken & Leek Terrine
Parma ham, pickled mushrooms & grain mustard

Palate Cleanser

Mandarin & ginger sorbet

Mains

Roasted Cauliflower Steak
Carrot purée, crispy kale & golden raisin dressing
(vegan)

Wild Mushroom & Red Wine Risotto
Truffle & parmesan crisp

Pan Seared Salmon
Crab sauce, crab salad, sea vegetables & basil oil

Sous Vide Roasted Duck
Anise carrots, crispy kale, balsamic figs & fig jus

Desserts

Christmas Pudding
Mandarin infused custard, ginger crumble, mandarin & ginger sorbet

Chocolate & Pine
Pine sable, spiced chocolate ganache, fresh cranberry sauce & pine and chocolate ice cream

Coconut & Juniper Infused Pineapple
Dark chocolate coat, stracciatella coconut & dark chocolate sorbet *(vegan)*