

# NEW YEAR'S EVE 2021

£95 PER PERSON

Champagne and Canapés on arrival (Mi, E, F, W)

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Duo of smoked duck breast and smooth chicken liver pate with quince & Sauterne jelly (Mu, Mi, E)

(v) Medley of baby leaves topped with Bocconcini mozzarella, sun blushed tomatoes and tapenade dressing (Mu, Mi)

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Crispy king prawn, steamed lobster and seared Scottish scallops on a cauliflower puree (Mo, Mi, C)

(V) Braised shallot tart Tatin, basil pesto (N, W, Mi)

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(V) Refreshing rhubarb sorbet topped with crystalized ginger

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Pan fried English beef fillet with a horseradish and brioche crust resting on a rich Burgundy sauce (Mi, E, W, Mu)

(V) Roasted red pepper and spinach Wellington (W, E, Mi)

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Selection of English cheese with red onion chutney, grapes and biscuits (Mi, W)

(V) Trio of desserts: Strawberry pavlova, Champagne sorbet and dark chocolate terrine with Kirsh soaked cherries (Mi,E)

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(V) Tea or coffee with petit fours (Mi,W,E)

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information.  
A discretionary 10% service charge will be added to all bills for parties of 6 or more