

NEW YEAR'S EVE MENU

◆ **£110.00 PER PERSON** ◆

INCLUDES A GLASS OF CHAMPAGNE & NIBBLES ON ARRIVAL

◆ STARTERS ◆

GRILLED GOATS CHEESE & MAPLE FIG SALAD (v)

Fig & honey chutney, sherry vinegar dressing.

CELERIAC & TRUFFLE SOUP (v)

*Artichoke crisps, truffle oil, toasted sourdough.
(vegan option available)*

SCOTTISH SMOKED SALMON & CAVIAR

Salmon roe, capers, rye bread.

DUO OF DUCK

Roasted duck bon bon, smoked duck breast, beetroot, orange dressing.

◆ MAINS ◆

LENTIL & WILD MUSHROOMS WELLINGTON (v)

Lentils, Guernsey Fungi Farm mushrooms, puff pastry, Madeira cream sauce.

ROASTED CAULIFLOWER STEAK (vg)

Spiced cauliflower steak, coconut & herb dressing, pomegranate.

DUO OF LAMB

Seared lamb fillet, pressed lamb belly, red wine jus.

BEEF WELLINGTON

Seared fillet, portobello duxelles, puff pastry, red wine jus.

PAN-ROASTED HALIBUT

Mussels, lobster-infused velouté.

All of the above are served with

*rosemary-roasted potatoes, honey-glazed Chantenay carrots,
maple-roasted parsnips and braised red cabbage.*

◆ DESSERTS ◆

APPLE, RHUBARB & CINNAMON CRUMBLE (v)

Ginger ice cream. (vegan option available)

DARK CHOCOLATE TORTE (v)

Blackcurrant sorbet, Belgian chocolate crumb, blackberries.

VANILLA CRÈME BRÛLÉE (v)

Poached winter berries, almond biscotti.

A LOCAL AND BRITISH CHEESE BOARD & TRIMMINGS

*Selection of local and British cheeses, quince jelly, chutney,
grapes, celery, and artisan crackers.*

Our kitchen regularly accommodates various allergies and dietary requirements,
please advise a member of staff.