SPECIAL OFFER
TABLE FOR 10 - 6:700

New Years Eve Menu

Five Course Dinner with canapes & prosecco on arrival.
Smooth Jazz throughout dinner until midnight.
A £30 non-refundable deposit is required.

£80 per person

Canapes & Prosecco

Starters

Jerusalem artichoke veloute, honey, truffle

Smoked beetroot, yuzu, buttermilk

Braised pig cheek, pearl barley risotto, prune & armagnac sauce

Fish Course

Salad of crab, pickled mooli & crab bisque puree

Seared scallop, caramelised apple, charred cauliflower

Mains

Roast fillet of Herefordshire beef, eryngii mushrooms, spiced lentils, bone marrow

Mortimer Forest venison loin, celeriac dauphinoise, baby vegetables

Pan fried halibut, sea lettuce, clams, cream potato

Celeriac and blue cheese pave, charred aubergine, pickled girolles (v)

Desserts

Star anise creme brulee, candied ginger, apple compote

Dark chocolate delice, coffee mousse, hazelnut tuille

Cheese plate, chutney & biscuits