

## NEW YEAR'S EVE MENU

Cream of wild mushroom soup, smoked cheese and paprika straws

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### *Seafood Assiette*

Prawn & parsnip bhaji, lime and chilli chutney

Grilled scallop, pimento and chorizo skewer, saffron aioli

Salmon rilette, smoked salmon mascarpone, poppy seed tuile

**or**

Warm salad of molasses roasted figs and chicory, goat's cheese cream,  
toasted pine kernels and crisp pancetta

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Porn Star Martini sorbet

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Pan roast fillet of beef, beef cheek & wild mushroom Wellington, watercress puree, Madeira sauce

**or**

Thyme scented lamb rack, pressed shoulder, celeriac dauphinoise, roasted garlic jus, glazed shallot

**or**

Pithivier of cumin roasted squash, mushroom, chestnut and sage, cherry tomato fondue, salsa verde

*All mains served with a selection of vegetables and potatoes*

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Napoleons Dessert plate 2022

**or**

A selection of cheese with Christmas cake and chutney

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Glass of Prosecco at midnight



(V) vegetarian (VG) vegan (GF) gluten free  
(RGF) Request gluten free alternative (RVG) Request vegan alternative

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.\*