

# NEW YEAR'S EVE

## Dinner

SERVED FROM 7PM

Spiced parsnip velouté, mini peshwari naan,  
coriander oil RGF VG

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### SEAFOOD TRIO

Baked king prawn sushi cup, sriracha mayo, avocado GF  
Maryland crabcake, pickled cucumber, saffron aioli  
Pan fried scallop, chorizo, pea puree RGF

OR

Wild mushroom and spinach "vol-au-vent" goats' cheese  
mousse, poached egg, smoked red pimento cream,  
micro herb salad V RVG

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Iced Peach Melba Bellini VG GF

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Fillet of beef, beef shin cottage pie, cep mushroom puree,  
beef fat crumbed carrot, crispy kale, pan juices RGF

OR

Slow braised belly pork, pancetta wrapped tenderloin,  
truffle dauphinoise potatoes, braised red cabbage,  
caramelised apple puree, scratchings, cider jus RGF

OR

Celeriac steak schnitzel, tomato, caper,  
artichoke and chickpea cassoulet,  
balsamic roasted cherry vine tomatoes, salsa verde V RGF  
A selection of vegetables and potatoes

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Chef's dessert plate 2026

OR

A selection of cheese with fruit cake, chutney,  
crackers, celery and grapes RGF



DRINK\*



5 COURSES\*



£5 BET\*



PROSECCO  
AT MIDNIGHT

**£85**

£20pp non-refundable deposit required within 7 days of booking.  
Full payment required by 30th November

V VEGETARIAN VG VEGAN GF GLUTEN FREE

RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE