

# NEW YEAR'S EVE

SERVED FROM 7PM

Wild mushroom velouté, garlic and herb brioche soldiers V RGF

## SEAFOOD TRIO

King prawn "crumpet" prawn toast, kimchi  
Crab and vermicelli mini spring roll, sweet chilli and mango salsa  
Pan fried scallop, caramelised cauliflower puree,  
smoked pancetta

OR

Baked feta cheese, hot honey and filo strudel, confit cherry  
tomatoes, pickled beetroot, tzatziki dressing,  
crushed pistachios V RVG

Mango and pineapple "Mojito" sorbet VG GF

Fillet of beef, breaded ox cheek, smoked mashed potato,  
spinach puree, celeriac fondant, pan juices RGF

OR

Pan fried duck breast, duck leg ragu tartlet, crispy potato pave,  
braised fennel, morello cherry jus RGF

OR

Miso roasted cauliflower steak, garlic oyster mushroom scallops,  
butter bean and truffle mash, chilli, lemon and  
pumpkin seed gremolata, micro herbs V RVG RGF

A selection of vegetables and potatoes

## Chef's dessert plate 2027

OR

A selection of cheese with malt loaf, chutney,  
crackers, celery and grapes RGF



DRINK\*



5 COURSES\*



£5 BET\*



PROSECCO  
AT MIDNIGHT

**£88**

£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