

# NEW YEAR'S EVE

Five courses including glass of champagne £69

Roasted butter nut & thyme shot, parmesan and chive croute

## Starters

Braised beef short rib, shallot puree, bacon and chive crumb, carrot fondant, port jus

Pan seared scallops, celeriac puree crispy bacon charred apple, tarragon dressing

Vodka and beetroot cured gravalax, dill creme fraiche, orange & fennel salad.

Pan roasted asparagus bruschetta, fior di latte mozzarella, balsamic drizzle

## Mains

Pan fried halibut fillet, fresh mint peas, crushed new potato, dill velouté.

Sous vide duck breast, sweet potato fondant, purple sprouting broccoli, Jerusalem artichoke puree, parsnip crisps, madeira jus

Roasted eggplant, stuffed with aubergine pulp, dolcelatte cheese, lentil stew, lyonnaise potatoes

Tender fillet steak sous vide and butter basted served with garlic potato rosti, tenderstem broccoli, red wine jus.

Homemade potato gnocchi with sautéed garlic wild mushrooms, spinach, roasted butternut squash, cream, parmesan finished, grated truffle (V)

## Dessert

Clotted cream and lemon tart with raspberry sorbet

Hazelnut, toffee and chocolate mille-feuille with vanilla ice cream

Clementine and gingerbread trifle with roasted white chocolate

Tea or Coffee

