



NEW YEAR'S EVE DINNER

A selection of Chef's Canapés with a glass of Prosecco

Game Consommé

with brunoise vegetables

or

✓ **Goats Cheese Panna Cotta**

with textures of beetroot

Pink Peppercorn Crusted Seared Scallops

with basil and horseradish puree, pickled cockles and caper popcorn

or

Smoked Salmon

on dill pancakes with orange curd, pomegranate and micro herbs

Lemon Sorbet with Gin & Tonic Jelly

Woburn Estate Venison Loin

with butternut squash and potato rosti, baby vegetables, carrot puree and juniper jus

or

Duo of Chicken

roast breast of corn fed chicken and confit leg bon bon, served with saffron fondant potato, sautéed sprouts, mushroom puree and light chicken jus

or

✓ **Wild Mushroom, Ricotta & Spinach Ravioli**

with crispy kale, basil and white wine cream sauce and blistered vine cherry tomatoes

Assiette of Desserts

Artisan & Continental Cheese Board

with poppy seed and chilli crackers, biscuits, celery, grapes, apple and locally sourced Wally's runny honey

Fresh Ground Coffee served with Homemade Petit Fours

£90

PRICE PER PERSON

✓ = vegetarian

Please notify us with your pre-order any food or drink allergies / intolerances.

A 10% gratuity will be added to your total bill and equally distributed to all staff on duty.

A deposit of £30 per person will be required to confirm your reservation.

Menu choice to be booked in advance.