



NEW YEAR'S EVE DINNER

Canapés & Glass of Prosecco

King Scallops

chorizo ratatouille, candied lemon

or

Lamb Cutlets ^{df}

saffron aioli, rosemary and garlic crumb

or

✓Spinach & Ricotta Ravioli

sage burnt butter, toasted pumpkin seeds

Sgroppino ^{gf df}

Pan Seared Halibut ^{gf}

potato rosti, sauteed cavolo nero, confit cherry tomatoes, lobster shell bisque

or

Beef Fillet ^{gf}

(served m/r)

leek and truffle dauphinoise, sauteed wild mushrooms, red wine jus

or

✓Wild Mushroom & Black Bomber Wellington

pomme puree, almond toasted tenderstem broccoli, date and shallot jus

Chef's Pre Dessert

✓Lemon Tart

gin soaked berries, blackberry sorbet

or

✓Dark Chocolate & Coffee Brulee ^{gf}

Baileys truffle, pistachio biscotti

✓Optional Cheese Plate ^{gf}

(£1pp supplement)

3 british cheeses, spiced fruit chutney, banana bread, grapes, celery, local honey, cheese crackers

£89.95

PRICE PER PERSON

Please notify us with your pre-order and any food or drink allergies/ intolerances.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

Menu choices must be booked in advance.