



NEW YEAR'S EVE LUNCH

GLASS OF PROSECCO ON ARRIVAL

STARTERS

RABBIT TERRINE GFA DFA
celeriac remoulade, cider apple jelly, brioche

RED BEETROOT V VE GF DF
Granny Smith apple, black garlic ketchup,
toasted hazelnuts

WILD MUSHROOM & JERUSALEM ARTICHOKE TARTLET V GFA
wild mushroom relish, frisée, chervil, tarragon salad

TUNA TARTARE GF DF
nashi pear, yuzu oil, coriander

BEEF FILLET CARPACCIO GF DFA
horseradish, rocket leaves, parmesan flakes,
extra virgin olive oil

MAINS

**HONEY & SOY GLAZED
DUCK BREAST** GFA DFA
oriental cabbage, ketjap manis,
puffed black rice, coriander

CAULIFLOWER STEAK V VE GF DF
curry sauce, kale, cauliflower
pakora, pomegranate

PORK TENDERLOIN GF
honey glazed parsnips, brussels sprouts,
chestnuts, pink peppercorn sauce

ROAST HALIBUT FILLET GF
écrasé swede, pickled mushrooms,
keta and lumpfish velouté

SMOKED HADDOCK RISOTTO GF DFA
poached egg, chive oil, butternut squash crumb

SIDES - £4.95

TRIPLE COOKED CHUNKY V GFA

FRENCH FRIES V GFA

BUTTERED NEW POTATOES V VEA GFA DFA

DESSERTS

DARK CHOCOLATE FONDANT V GF
fior de latte ice cream, salted pecan sable

MIXED BERRY MOUSSE
chocolate glaze, raspberry sorbet,
macarated winter berries

SPICED ROASTED PINEAPPLE V VE GF DF
coconut mousse, gingerbread crumble topping

CHEESE PLATTER V GFA
banana bread, artisan crackers, apple, grapes, garlic
and apple loose jelly, Hertfordshire honey

(UPGRADE TO 5 CHEESE PLATTER
£3 SUPPLEMENT)

**SELECTION OF ICE CREAM
& SORBET**
VA VEA GFA DFA

3 COURSES

£58

PRICE PER PERSON

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

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.