



# NEW YEAR'S EVE LUNCH

Glass of Crémant on arrival

## STARTERS

**PULLED LAMB SHOULDER** GF DF  
flat bread, pomegranate, mint yogurt dressing,  
micro cress

**TREACLE CURED SALMON** GFA DF  
lemon gel, wafer croute, radish, orange

**SLOW COOKED BEER &  
SOY GLAZED PORK BELLY** GF DF  
sweet and sour pineapple jam,  
puffed black rice, bok choi, pickled chilli

**GLAZED FIG, ROASTED  
PEAR & VEGAN FETA SALAD** V VE GF DF  
chicory, hazelnut dressing

**WILD MUSHROOM RISOTTO** V VEA GF DFA  
parmesan flakes, rocket cress

## MAINS

**WINTER TRUFFLE STUFFED  
CHICKEN BREAST** GF  
chasseur sauce, potato rosti, orange glazed  
carrot, broccoli tender stem

**GRILLED 6OZ AGED BEEF FILLET** GF  
triple cooked chips, béarnaise sauce,  
cauliflower cheese, spinach  
(£10 SUPPLEMENT)

**MISO GLAZED BAKED COD LOIN** GF DF  
charred cucumber, sweet and sour cherry tomato,  
bok choi, sesame seed tuile, sweet soy dressing

**BUTTERNUT SQUASH &  
JACKFRUIT THAI CURRY** V VE DF GFA  
basmati rice, black onion seeds, flat bread

**ROAST SEA BREAM FILLET** DF GF  
mussels, vermouth velouté, Jerusalem artichoke, baby leeks, Brussels sprout leaves

## DESSERTS

**LEMON PARFAIT** V GF  
shortbread, lemon curd,  
meringue crisp, lemon balm

**STRAWBERRY JAM ROLY-POLY**  
homemade custard, vanilla ice cream

**RICH CHOCOLATE GANACHE** V GF  
griottine cherries, fior di latte ice  
cream, pistachio and chocolate tuile

**VEGAN BERRY CHEESECAKE** V VE GF DF  
honeycomb, raspberry sorbet

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

(UPGRADE TO 5 CHEESE PLATTER  
£4 SUPPLEMENT)

## EXTENDED LUNCH

# £65

PRICE PER PERSON  
3 COURSES AND A GLASS OF CRÉMANT

Please notify us of any food or drink allergies/ intolerances with your pre-order.  
An optional 12.5% gratuity will be added to your bill and distributed to all staff on duty.

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.