

NEW YEAR'S EVE 2024

£65 PER PERSON

Glass of champagne on arrival

ON ARRIVAL

*Tempura rock oyster or tenderstem broccoli (pb)
w Katsu mayo, spring onion & radish salad*

STARTER

Vegetable ceviche

Pico de Gallo salsa, pomegranate, jalapeno (pb, gif)

Beetroot & vodka cured salmon,

salmon keta, horseradish sour cream & chives, toasted rye (gif on request)

Slow cooked pork croquettes

spiced apple, celeriac puree, crispy kale, bacon crumb

MAIN

Cumin roasted King oyster mushroom

*cauliflower cous cous, baba ghanoush, spiced carrot pickle,
chermoula, toasted pumpkins seeds (pb, gif)*

Fillet of seabass

*King prawns, saffron potatoes, charred tenderstem,
bouillabaisse sauce, steamed samphire (gif)*

Beef Wellington,

*Parma ham & mushroom duxelles,
Jerusalem artichoke puree, cavolo nero, red wine jus*

DESSERT

Chocolate baked Alaska,

Baileys creme Anglaise (v)

Sticky toffee pear pudding

marmalade sauce, vanilla Chantilly cream (pb)

Stilton & mature cheddar cheese,

grapes, red onion chutney, crisp bread (v, gif on request)