

NEW YEARS EVE MENU

Select two courses

STARTERS

SOUP (V)

CARAMELISED WHITE ONION & CAULIFLOWER VELOUTE SOUP
GOATS CHEESE FRITTER, CHIVE OIL, FOCACCIA

BURRATA WITH CHILLI HONEY (V)

ROASTED BEETROOT, KETCHUP, PICKLE WALNUTS, CRISPS

CONFIT CHICKEN & LEEK PRESSING

BLACK GARLIC, DAMSON CHUTNEY, TOASTED LOCAL SOURDOUGH

MAINS

PAN ROASTED SUPREME OF CHICKEN

SAUTEED POTATOES, WILD MUSHROOM & CELERIAC FRICASSEE, POULTRY JUS

PAN SEARED FILLET SEA BASS

HARICOT BLANC & PANCETTA CASSOULET, CAVOLO NERO, SALSA VERDE

FRESH RIGATONI PASTA (V)

DOLCELATTE, ROASTED SQUASH, CRISPY SAGE, PANGRITATA

DESSERTS

RICH CHOCOLATE DELICE (V)

MORELLO CHERRY SORBET, SOIL, CHERRY PUREE

SALTED CARAMEL CRÈME BRULÉE(V)

SHORT BREAD BISCUITS

COCONUT AFFOGATO(VE)

TOASTED COCONUT FLAKES

Sides & Nibbles available on the evening for a supplement

OPTIONAL SERVICE CHARGE

A 12.5% service charge will automatically be added to your cheque. This is optional and can be removed on request.



ALLERGEN NOTICE

Please speak to a member of the Food & Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu.

A STORY RICH IN HISTORY