

NEW YEARS EVE MENU

A GLASS OF PROSECCO AND CANAPES

STARTERS

PAN FRIED SCALLOPS, CASSOULET OF CHORIZO, SQUID, HERITAGE TOMATO (GF)

CHICKEN & MUSHROOM GALANTINE, SHREDDED LEEK, CONFIT TOMATOES, SAUCE SOUBISE (GF)

PEA PANA COTTA, SESAME SEED TUILE, QUAIL EGG, PICKLED RADISHES (V)

BUTTERNUT SQUASH SOUP, PUMPKIN SEED, MUSTARD SCONES (V)

MAINS

ROASTED COD FILLET, CRUSHED POTATO, SPROUTS, PANCETTA, BABY ONION, KALE & BEURRE BLANC (GF)

PAN ROASTED VENISON, POTATO GALLETTE, SAVOY CABBAGE, GAME ROASTED JUS (GF)

PAN SEARED GUINEA FOWL BREAST, CREAMY MASH POTATO, ROASTED CARROT, GREEN BEANS, GUINEA FOWL JUST (GF)

PAN SEARED SEABASS, FENNEL RISOTTO, SALSIFY, FENNEL SALAD

DUO OF ENGLISH BEEF, PAN FRIED FILLET, BRAISED SHIN, FONDANT POTATO, RED WINE JUS (GF)

MUSHROOM STEAK WITH MUSHROOM DUXEL, ONION RINGS, HAND CUT CHIPS, TOMATO, PEPPERCORN SAUCE (V)

DESSERTS

VANILLA PANACOTTA WITH POACHED RHUBARB & BISCOTTI

CHOCOLATE PRALINE FINGER, CHOCOLATE MOUSSE, RICH CHOCOLATE GANACHE,

CRUSHED MERINGUE

GLAZED LEMON TART, LIMONCELLO ICE CREAM, MACERATED STRAWBERRIES

CHEESE COURSE

A SELECTION OF OUR FAVOURITE LOCAL CHEESES, GRAPES, CELERY, QUINCE JELLY, FUDGES BISCUIT

FRESHLY BREWED COFFEE WITH PETIT FOUR

DECEMBER 31, 2020 - £95.00 ADULTS, £45.00 CHILDREN (3-12 YEARS)

