

New Year's Eve Menu

STARTER

SIPSMITHS CURED SALMON

heirloom beetroot, radish and samphire salad, toasted rye crostini,
preserved lemon and dill dressing (F G S)

HEIRLOOM BEETROOT CARPACCIO (GF VG)

rocket, toasted pine nuts, crispy capers mustard cress (N)

MAIN

ROAST FILLET OF HERITAGE BEEF (GF)

Duck fat potato and thyme terrine, tender stem broccoli, roast carrot and port jus (M N)

CELERIAC AND WILD MUSHROOM WELLINGTON (VG)

fondant potato, tender stem broccoli, roast carrot and tarragon sauce (G S Sy)

DESSERT

CARAMELISED LEMON TART

mini meringue, raspberry sorbet (E G M S)

WINTER BERRY AND CHAMPAGNE JELLY (GF VG)

raspberry sorbet (S)

CHEESE TABLE

A selection of local and continental cheeses, traditional garnishes, crackers, breads and chutneys
(E M S)

Please ask your server for details on vegan options and allergen information. (VG) Vegan | (GF) Gluten Free
(E) Contains Egg | (F) Contains Fish | (G) May contain cereal containing Gluten | (M) Contains Milk
(N) Contains Nuts | (S) Contains Sulphites | (Sy) Contains Soya

This menu is subject to change depending on availability. Correct August 2023