



New Year's Eve Menu

TO START

Confit duck, honey poached apricot and apple rilette
whole grain mustard and orange dressing, sourdough crostini
(G M Ms S May contain N)

Wild mushroom and sage tart tatin GFVE
roasted chestnuts, endive salad, warm vinaigrette dressing
(N)

MAINS

Roasted, treacle cured fillet of British beef GF
truffled dauphinoise potato, French beans wrapped in smoked bacon,
maple and star anise roasted carrot, smoked garlic and thyme jus
(M S May contain N)

Sweet potato, courgette and spiced walnut wellington VE
fondant potato, French beans, maple and star anise roasted carrot, vegan gravy
(G N)

DESSERTS

Black forest cheesecake
chocolate soil, triple chocolate ice cream, Griottines Morello cherries
(E G M S Sy May contain N)

Chocolate and orange marmalade torte GFVE
(Sy May contain N)

TO FINISH

Coffee and petit fours

Selection of British and continental cheeses
savory biscuits, chutney, grapes and Artisan breads
(G M S May contain N)

(E)
Egg

(G)
Gluten

(GF)
Gluten Free

(M)
Milk

(Ms)
Mustard

(N)
Nuts

(S)
Sulphites

(Sy)
Soya

(VE)
Vegan

This menu is subject to change, depending on availability. Correct February 2025