



NEW YEAR'S EVE

FOUR COURSE MENU

STARTERS

Chicken & Apricot Terrine

Brioche Toasts, Frisée and Radish Salad, Fig and Honey Chutney

Gluten Free Alternative Available

Sake, Soy & Sesame Cured Salmon **GF**

Pickled Chinese Radish and Coriander Slaw, Prawn Crackers

Pressed Candy Beetroot **GF VE**

Whipped Vegan Soft Cheese, Micro Herb and Caramelised Beetroot Gel

MAIN COURSE

Hampshire Beef Wellington

Chateau Potatoes, Chantenay Carrots, Winter Greens, Thyme and Red Wine Jus

Pan Fried Seabass **GF**

Garlic Crushed New Potatoes, Chantenay Carrots, Baby Leeks, Dill Beurre Blanc

Root Vegetable Vegan Wellington **VE**

Chateau Potatoes, Chantenay Carrots, Winter Greens, Vegan Thyme and Red Wine Jus

DESSERTS

Chocolate & Hazelnut Dome **GF V**

Meringue, Salted Caramelised Hazelnut Pieces, Vanilla Mascarpone Cream

Sicilian Lemon Tart **V**

Lemon Curd Cremieux, Fruity Meringue Kisses

Chocolate Ganache & Orange Tart **GF VE**

Chocolate Sorbet, Crystallised Orange Zest

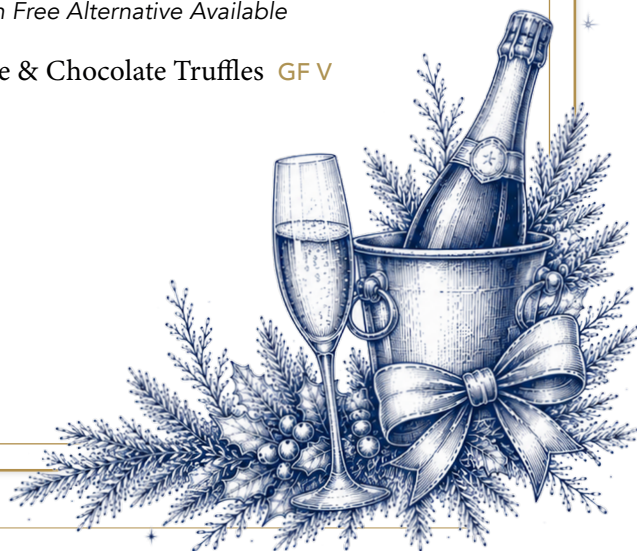
TO FINISH

Cheese Board **V**

Selection Of British and Continental Cheeses, Savoury Biscuits, Chutney, Grapes, Artisan Breads

Gluten Free Alternative Available

Coffee & Chocolate Truffles **GF V**



GF Gluten Free

VE Vegan

V Vegetarian

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. This menu is subject to change, depending on availability. Details correct as of June 2026