

NEW YEARS EVE DINNER

Roast Courgette & Parmesan Soup, Herb Croutons,
Truffle Dressing (vegan) (GF by request)

Smoked Ham Hock Ballotine, Piccalilli,
Toasted Sourdough (GF by request)

Roquefort, Cranberry & Apricot Croquettes,
Jerusalem Artichoke Purée, Toasted Chestnut Crumb (v)

Salmon & Plaice Terrine, Poached Leek,
Rouï en Croute, Mixed Cress (GF by request)

Pan Seared Barbary Duck Breast, turned Saffron Potatoes,
Heritage Carrots, wilted Greens, Blackberry Jus (GF)

Fruits de Mer Platter - Crab Claws, Mussels, Langoustines,
Lobster Tail, Scallops in home-made Bisque, buttered
New Potatoes, homemade Fennel Bread (GF by request)

Slow Braised Beef Bourguignon, Celeriac Mash Potato,
Smoked Bacon Lardons, Caramelised Baby Silver Skin Onions,
Carrots & Parsnip Crisps (GF)

Black Bean, Sweet Potato & Quinoa Cake, Roasted Pumpkin
Purée, Pumpkin Seed, Chipotle Cream (vegan)

Panettone Bread & Butter Pudding, Rum Custard, Drunken Raisins

Potted Chocolate Mousse, Mini Marshmallows, Chocolate Sauce
(GF)

Red Wine Poached Pear, Caramelised Pineapple, Blackberries, Vanilla
Cream

Platter of Assorted Cheeses, Biscuits, Grapes (v)

Freshly brewed Tea or Coffee with Truffle Petit
Fours