

NEW YEARS EVE

£59.95 for 4 courses
and live entertainment

APPETISER

Trio de Brushetta (V) (N)

Tomato, tapenade & goats cheese 390kcal

ENTRÉES

Roasted Squash Houmous (V) (N)

With toasted seeds, clay baked flatbread and gremolata 630kcal

Tomato & Basil Soup (V) (N)

With a caramelised onion and Saint Mont des Alpes cheese crouton 182kcal

Chicken Liver Parfait (N)

With apricot purée, candied hazelnut granola, toasted brioche and spiced plum chutney 585kcal

Smoked Salmon Pâté (N)

Sourdough croûtes, cucumber and crème fraîche 411kcal

Slow Cooked Beef & Red Wine Tortelloni

With celeriac purée and red wine jus 191kcal

PLATS

Duck à l'Orange (GF)

Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 821kcal

Roasted Aubergine Tortellini (V)

In a tomato, garlic and herb dressing 521kcal

Pan-fried Chicken Breast (GF)

With roasted butternut squash and mushrooms a la grecque 925kcal

8oz Rump (GF)

Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with fries and dressed leaves 1307kcal

CHOOSE YOUR SAUCE:

Wild mushroom & truffle, garlic butter, chimichurri, peppercorn from 128kcal

+£10 Supplement Fillet Steak

Pork Medallions

Roasted hispi cabbage, Calvados jus, caramelised apples, dauphinoise potatoes 895kcal

Sea Bass Fillet (GF)

Chickpea, sweet potato and pepper cassoulet, Salsa Verde 305kcal

Roasted Celeriac Wellington (VE) (N)

Hasselback potatoes, carrots, braised shallots, pickled red onions, chestnuts and celeriac purée 1657kcal

DESSERTS

Crème Brûlée (V) (GF)

French classic. Vanilla crème brûlée freshly made by our chefs every day 807kcal

Tarte Tartin (V)

Caramelised apple tarte with vanilla ice cream and toffee sauce 352kcal

Croque en Bouche (V)

A tower of profiteroles on a sablé biscuit, filled with vanilla cream and drizzled with white chocolate and chocolate fudge sauce 322kcal

Winter Berry Tart (VE) (N)

Apple and winter berry crumble tarte with toasted granola 402kcal

White Chocolate Mousse (V) (N)

With mango purée and an amaretti crumble 443kcal

FINISH YOUR MEAL WITH COFFEE AND PALMIERS (V)

Finish your meal the traditional way with a cheese course
for just £5 per person

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers (N) 490kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet. (N) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.