



NEW YEARS EVE

3 courses and a glass of fizz
at midnight 65.00

STARTERS

Camembert [⊛] [Ⓥ]

Blossom honey and thyme, served with cranberry and raisin toast and dressed lambs lettuce 616kcal

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots, brown bloomer bread and butter 682kcal

Chicken Liver Parfait [⊛] [Ⓝ]

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

Bang Bang Cauliflower Tacos [Ⓥ] [Ⓝ]

Sweet chilli and sriracha sauce 418kcal



Mains

Mushroom and Truffle Fillet Steak [Ⓦ]

Black Angus 28 day aged beef. The most tendersteak, recommended medium rare. With mushroom and truffle sauce, fries and dressed leaves 938kcal

Romesco and Chorizo Chicken [Ⓝ]

Chicken breast with roasted new potatoes, tenderstem broccoli, sweetcorn purée, fried onions, chorizo salsa and romesco sauce 914kcal

Roasted Aubergine Tortellini [Ⓥ]

In a tomato, garlic and herb dressing 521kcal

Pan Roasted Salmon [Ⓦ]

Roasted new potatoes, peas, tenderstem broccoli and a chive and white wine cream sauce 779kcal

Butternut Squash & Lentil Parcel [Ⓥ] [Ⓝ]

Roast potatoes, crispy cauliflower, roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring 1471kcal

Honey Glazed Pork Medallions

Mash potato, pigs in blankets, shredded Brussels sprouts and apple purée 950kcal



Pudding

Jammy Doughnut Sundae [Ⓥ]

Vanilla ice cream, raspberry jam, Chantilly cream and meringue 495kcal

Miso Caramel Cheesecake [Ⓥ]

Salted pretzels and milk chocolate sauce 502kcal

Profiterole Tower [Ⓥ]

Chocolate and toffee sauce with fudge pieces 322kcal

Winter Berry Tart [Ⓥ] [Ⓝ]

Plant based vanilla ice cream and granola crumble 400kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [Ⓦ] Suitable for a gluten-free diet. [⊛] Dishes can be made with non-gluten containing ingredients. [Ⓥ] Suitable for vegetarians. [Ⓥ] Suitable for vegans. [Ⓝ] 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.**