



# New Year's Eve Menu

*£84.95 per person*

## Amuse Bouche

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Scallop & Lobster Boudin, Squid Ink & Cauliflower Puree, Red Vein Sorrel  
Smoked Salmon & Crab Salad, Spiced & Pickled Vegetables, Pea Shoots  
Trio of Pork, Warm Apple Mousse, Celeriac Remoulade, Mustard Jus  
Roasted Vine Tomato & Olive Soup, Basil Pesto, Basil Shoots (V.)

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Herb Crusted Halibut, Truffle Linguini, Salcombe Crab, Crab Veloute, Herb Salad  
Fillet of Beef Wellington, Parsnip Puree, Spinach, Horseradish Creamed Potato, Red Wine Jus  
Half Thermidor Lobster, Triple Cooked Chips, Watercress Salad  
Heritage Beetroot & Goats Cheese Tart Tatin, Apple & Walnut Salad, Balsamic Gel (V.)

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Dark Chocolate Mousse, Raspberry Ganache, Honeycomb, White Chocolate Crisp  
Glazed Apple Mousse, Cinnamon Crumble, Baileys Crème Anglaise  
Warm Carrot Cake, Carrot Gel, Sweet Carrot Crisp, Orange & Hazelnut Ice Cream  
White Chocolate Crème Brûlée, Champagne Jelly, Strawberry Salad

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Winter Vacherin, Port Gel, Poppy Seed Tuille

\* If you have a food allergy (or) intolerance, please ask our staff for more information, thank you