

NEW YEAR'S MENU

£95 PER PERSON

AMOUSE BOUCHE

**Caramelised Red Onion, Polenta Bite with Pine Nuts and Pickled Shallots
Smoked Salmon Roll, Dill, Horseradish Mousse and Marinated Cucumber**

STARTERS

Pan Seared Scallops (GF*)

Delight in our Pan-Seared Scallops, impeccably seared and served over velvety Jerusalem artichoke cream. Complemented by a celeriac remoulade, apple and celery gel, and delicate artichoke crisps

Salmon Ceviche (GF)

Delicate salmon, marinated to perfection, meets the sweet tang of pickled daikon and persimmons puree, creamy avocado and a hint of wasabi mousse

Salad of Smoked Duck Breast (GF)

Tender smoked duck meets hearty roasted roots, complemented by creamy gorgonzola sauce and tangy pickled blueberries

Wild Mushroom Risotto (GF)

Creamy Arborio rice meets a flavourful mushroom and soy broth, garnished with crispy pecorino

ENTREE

Lemon Sorbet & Limoncello (GF)

Refresh your palate with a delightful duo - zesty Lemon Sorbet paired with the Italian liqueur favourite, Limoncello

MAIN COURSE

Confit Duck Leg (GF*)

Tender and flavourful, it rests on Red Cabbage and Apple Velouté, accompanied by saffron fondant potato, sautéed winter greens, marinated blackberries, and red wine jus

Pan Fried Fillet of Sea Bream (GF)

Crispy-skinned seabream is perfectly complemented by open ravioli filled with succulent brown crab. Draped in a creamy saffron and crayfish sauce, with a touch of fresh samphire

Spiced Cod (GF)

Our tender cod fillet is expertly seasoned, served alongside curried cauliflower, and complemented by a delightful mango relish

Roasted Pumpkin Agnolotti

Delicate pasta parcels filled with sweet roasted pumpkin, bathed in sage creamy butter sauce, and topped with toasted walnut crumble and shaved parmesan

DESSERTS

Vanilla Crème Anglaise, Chocolate Cookies & Fresh Berries

Opera Coffee Almond and Dark Chocolate Sided with Vanilla Ice Cream (GF)

Baked Raspberry Cheesecake, Raspberry Coulis and Almond Crumble

British Cheese Selection, Spicy Tomato Chutney, Grapes & Crackers (GF*)

50% non-refundable deposit required to secure your reservation. Pre-orders and final payment due 5 days before Christmas no refund available on cancellations.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will be added to your bill