



NEW YEAR'S EVE

£95 PER PERSON

Cocktail on arrival, live music and DJ

AMUSE

Smoked salmon and prawn profiterole

dill crème fraîche

Cream cheese and rose harissa profiterole

Kalamata olive and sun-dried tomato

STARTER

Beetroot and Mermaid Gin cured Gravadlax

fennel slaw and sourdough croutons

Beef carpaccio

smoked Maldon sea salt, parmesan shavings
and celeriac remoulade

Charred king oyster mushroom VE

pickled cucumber and paprika mayonnaise

SORBET

Sicilian lemon and limoncello

MAIN

Charred beef fillet 'Rossini'

chicken liver and cognac parfait, parmesan and
thyme dauphinoise potato, truffled jus

Pan fried sea bass

saffron potato, buttered samphire and
prawn Thermidor sauce

Curried cauliflower steak VE

pickled golden raisins, coriander and coconut
yoghurt, pomegranate seeds

DESSERT

Crème brûlée

sparkling wine macerated berries and
shortbread biscuit

Chocolate truffle torte

raspberry macaron and raspberries

CHEESE BUFFET

A selection of local cheeses

crackers, fresh and dried fruit, homemade
chutneys and pickle

Vegan and gluten free options are available. Please ask your event
organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.
A 12.5% discretionary service charge will be added to the bill