NEW YEAR'S EVE 2026

A Glass of Champagne & Canapes on Arrival

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Compressed Pulled Lamb & Apricot Terrine with Fig & Brandy Ketchup,
Crostini & Pickled Carrot (GFA,2,9,14)

or

Panko Crab, Potato & Soft Herb Bon Bon,
with Bearnaise Sauce and Marinated Tomato (2,3,4,5,7,8)

or

Leek & Potato Soup,
with White Truffle &Fresh Nutmeg (GF, Vegan)

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Beef Shortrib,
With Horseradish Paris Mash, Carrot Puree, Tenderstem Broccoli,
Root Vegetables and Red Wine Jus (GF,7,14)

or

Monkfish,
with Butterbean & Chorizo Cassoulet and Tempura Samphire (GFA,2,5,7,14)

or

Breaded Goat's Cheese,
with Root Vegetable Hash, Rocket, Toasted Pumpkin Seeds and
Caramelised Onion Jam (GFA, VGA, 2,4,7,9,14)

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Bailey's & Tiramisu Cheesecake Pots,
with Dark Chocolate (Veg,2,4,7,14)

or

Coconut Pannacotta,
with Fresh Berries & Toasted Coconut (GF,7)

or

Selection of Cheese & Biscuits (GFA, Veg, 1,2,7,10)

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£110

½ Bottle of Wine Per Guest included

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten 3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs 9=Mustard 10=nuts 11=Peanuts 12=Sesame Seeds 13=Soya 14=Sulphur Dioxide Please tell us of any Dietary requirements or Allergies
Please not we are not a nut free kitchen or have a gluten free allocated fryer. However, our chefs follow all due diligence to avoid cross contamination.