

## New Year's Eve *(pre-booked only)*

Arrive from 7-7.30pm and enjoy a gourmet four-course menu served at 8pm, dancing to our resident DJ and a glass of bubbly at midnight – a perfect way to see in the New Year. Carriages at 1am. Dress should be smart/casual.



**Confit guinea fowl terrine**, carrot purée, dressed frieze (gf)  
**Roast Mediterranean vegetable crostini**, red pepper coulis, pesto (v)  
**Crab & crayfish tian**, baby gem lettuce, preserved lemon dressing (gf)  
**Smoked cheese beignet**, artichoke, pickled vegetables (v)

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**Pan seared king scallop**, pearl barley peas, lemon gel, caper butter, crispy shallot (gf)

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**Charred duck breast**, fondant potato, beetroot purée, kale, blackberry jus (gf)  
**Pan seared halibut**, broccoli, almonds, roast shallot, parsley butter (gf)  
**Pork & parma ham medallions**, apple gel, crackling, sautéed potatoes, glazed chicory & mustard cream (gf)  
**Roast carrot & orange nut loaf**, fine beans, buttered potatoes, mushroom sauce (v)

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**Warm pecan pie**, vanilla ice cream, toffee sauce  
**White chocolate & raspberry roulade**, toasted hazelnuts, raspberry sorbet  
**Lemon meringue cheesecake**, lemon curd, mint syrup  
**Selection of cheese & biscuits**, cranberry & red onion chutney, celery, frozen grapes

Our New Year's Eve dinner must be pre-ordered and we politely request a non-refundable deposit of £10.00 per person to confirm a booking. A pre-order from this menu with each guest's choices and final payment must be received no later than 1 December. Cancellation policy - any cancellations (including a reduction in number) will incur a 100% charge if less than 48 hours' notice is given.

**£69.95 per person**