

New Year's Eve Menu

Canapés

Pork & Sage Stuffing Balls, Apple Sauce
Tomato & Basil Bruschetta (V)
Smoked Salmon, Spring Onion & Ricotta Tart

Bread & Olives

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives

To Start

Scallop Saint Jacques, Sea Herbs
Cauliflower Pakoras (Ve), Puy lentils, Vegan Yoghurt & Chilli
Gressingham Duck Breast, Kimchi Purée, Asian Slaw & Puffed Rice
Chicken Liver Parfait, Mulled Wine Figs & Brioche Soldiers

For Main

Herefordshire Beef Fillet, Pulled Beef and Truffle Potato Terrine, Carrot Purée & Madeira Jus
Roast Monkfish, Red Wine Risotto, Wilted Kale & Crispy Sea Lettuce
Duo of Pork, Apple Tarte Tatin, Baby Turnips & Pressed Apple Reduction
Charred Lion's Mane Mushroom (Ve), Rosti Chips, Swiss Chard and Watercress Salad
& Salsa Verde

Something Sweet

Trio of Chocolate, White Chocolate and Raspberry Brûlée, Chocolate Tart & Milk Chocolate
Ice Cream
Vanilla Panna Cotta, Champagne & Strawberries
Baked Cheesecake, Blueberry Compôte and Rum & Raisin Ice Cream
Apple Delice, Butterscotch Sauce & Cinnamon Donuts

To Follow

Selection of Continental Cheeses, Homemade Chutney & Biscuits

To Finish

Coffee

