

New Year's Eve Menu

Amuse Bouche

Mac & Cheese Bites (V)

Bread & Olives

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

To Start

***Panko Crusted Beef Brisket, Smokey Barbecue Sauce & Crisp House Slaw
Cauliflower Pakoras (Ve), Puy Lentils, Vegan Yoghurt & Chilli
Oak Smoked Salmon Gravlax, Fennel and Orange Salad & Cockle Dressing
Braised Pig Cheek, Red Cabbage & Pork Crackling Crumb***

For Main

***Herefordshire Beef Fillet, Potato Terrine, Roast Baby Carrot, Shallot Purée & Red Wine Jus
Roasted Corn-fed Chicken Supreme, Sweetcorn Purée, Rosti Chips,
Tenderstem Broccoli & Pan Jus
Lobster Ravioli, Lobster Bisque & Sea Vegetables
Wild Mushroom Risotto (Ve), Cerematta Cheese & Truffle Oil***

Something Sweet

***Warm Chocolate Molten Cake, Caramel Ice Cream
Vanilla Panna Cotta, Champagned Strawberries
Iced Vanilla, Raspberry & Vodka Parfait, Spiral Tuile & Chocolate Mousse
Lemon Scented Baked Cheesecake, Blueberry Comote, Raspberry Ripple Ice Cream
& Lemon Sherbet***

For Midnight

Glass of Prosecco

To Follow

Sharing Board of Continental Cheeses with Homemade Chutney & Biscuits

To Finish

Coffee

Balcony - £125pp
Restaurant - £100pp



***Vegan alternatives available.
For booking enquiries, please call
0121 200 3030.***