

NEW YEAR'S EVE MENU

69 per head (plus glass of prosecco or mocktail on arrival)

29 per head for kids aged 14 and under for this menu

or

pre-order from the kids menu

CANAPÉS

venison sausage roll / parmesan straws / crab tartlet / jerusalem artichoke soup *gf*

STARTERS & SALAD

roasted roots salad with truffle foam and hazelnut *v*

or

chicken liver and foie gras parfait with cranberry, apple and brioche *gf, df*

or

gin cured trout with heritage beetroot, seaweed mayo, citrus dressing and borage *gf, df*

MAINS

slow cooked short rib with boulangère potato, heritage carrots, kale and red wine jus *gf, df*

or

roasted turbot with curried pomme dauphinoise, spinach, cauliflower purée and dukkah *gf*

or

butternut, goat's cheese and spinach cannelloni with lemon butter and crispy sage *v*

DESSERTS

chocolate pavé with peanut praline, lime and salt caramel sauce *v*

or

lemon tart with golden raisin purée, crème fraiche and pine nut *v*

or

3 cheese selection *gfa*

gf = gluten Free | *gfa* = gluten free available | *df* = dairy free | *dfa* = dairy free available
v = vegetarian | *va* = vegetarian available | *vg* = vegan | *vga* = vegan available

please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices.

PLAY. GRAZE. LAZE.

