

New Year's

Menu



Starter

Beetroot & gin cured salmon (gf op)

Smoked salmon pate, celeriac remoulade, citrus olive oil, Rye bread shard

or

Goats cheese three ways (gf op)

Whipped mousse with olive croute, crispy fried marinated pearls, Cabecou ice cream, honey roasted walnuts, red pepper & chilli jam

Soup

Roasted butternut squash & cannellini bean soup (v) (gf op/ve)

Yellow pimento puree, sage oil

Main

Slow roasted Yorkshire Beef loin eye

Layered potato & beef cheek pressing, candied heritage carrot, fine beans with shallot & truffle butter, king oyster mushroom, Madeira jus

or

Woodland mushroom, lentil & baby spinach pithivier (v)

Layered potato pressing, candied heritage carrot, fine beans with shallot & truffle, Madeira sauce

Dessert

Trio of desserts

Nougatine & apricot iced parfait, cherry & Valrhona layer delice, macerated berries & rhubarb cup

(v) - vegetarian | (ve op) - vegan option | (gf) - gluten free

