

## NEW YEAR'S EVE MENU

### AMUSE BOUCHE

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#### STARTERS

MILLE FEUILLE CAPRESE (VG option)

*Tomatoes, Avocado Puree, Ricotta Cream, Fire Roasted Pepper Coulis & Basil*

HAM HOCK & PARSLEY TERRINE (GF option)

*Spiced Tomato & Onion Chutney, Pistachio Crumbs, Sourdough Crostini*

SCOTTISH OAK SMOKED SALMON (GF)

*White Crab & Crayfish, Pickled Cucumber, Mango Chilli Salsa*

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#### INTERMEDIATE

ROASTED CARROT & BUTTERNUT SQUASH SOUP (VG, GF)

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#### MAINS

ROASTED FILLET OF BEEF ROSSINI (SERVED MEDIUM RARE) (GF)

*Dauphinoise Potatoes, Sauteed Wild Mushrooms, Creamy Madeira & Dijon Mustard Sauce*

TRIO OF PORK

*Roasted Loin of Pork, Slow Cooked Belly, Black Pudding Croquette,  
Creamed Potato, Thyme infused Cider Sauce*

SEARED SUPREME OF HALIBUT (GF)

*Dauphinoise Potatoes, Garlic Buttered Crevette, Lemon Caper Beurre Blanc*

ROASTED BEETROOT & NUT WELLINGTON (VG)

*Mushroom & Tarragon Duxelle, Creamed Potato & a Rich Roasted Vegetable Gravy*

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#### DESSERTS

ASSIETTE OF CHOCOLATE

*Selection of Mini Chocolate Desserts, White Chocolate Panna Cotta, Milk Chocolate  
Croquant Gianduja Tartlet & Dark Chocolate Gateau*

MADAGASCAN VANILLA CHEESECAKE (GF option)

*Blueberry Compote & Almond Crumble*

LEMON PANNA COTTA TART (GF/VG option)

*Raspberry Puree & Crushed Meringue*

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#### CHEESE COURSE

*Selection of Southern County Cheese, Celery, Grapes, Chutney & Biscuits (GF option)*

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#### TEA/COFFEE & PETIT FOURS

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£119 PER PERSON

IF YOU REQUIRE ANY FURTHER DIETARY OR ALLERGY ADVICE,  
PLEASE ASK YOUR SERVER BEFORE ORDERING.