

New Year's Eve 2021

Selection Of Complementary Breads, Olives & A Glass Of Prosecco

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Deep Fried King Prawns, In A Crisp Tempura Batter With A Sweet Chilli Sauce

Homemade Tagliatelle With Sautéed Wild Mushrooms, Truffle Oil & Parmesan Shavings (V)

Salad Of Shredded Confit Duck Leg, Cashew Nuts, Cucumber, Spring Onions, & A Hoisin Dressing (GF)

Hot Smoked Chalk Stream Trout With A Chive & Horseradish Crème Fraiche, Pickled Beetroot & Granary Bread (GF*)

Three Cheese Soufflé, With A Caramelized Red Onion And Port Chutney & Crisp Leaf Salad (V)

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Lemon And Rosemary Sorbet (VE, GF)

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Char-Grilled Fillet Steak, Triple Cooked Chips, Grilled Mushroom & Tomato, Peppercorn Sauce, Watercress And Rocket Salad (GF)

Root Vegetable Wellington, Crispy Roasted Garlic Layered Potatoes, Greens, Red Wine Poached Shallot And Vegetable Jus (VE)

Fresh Mixed Grill Of Market Fish, Baby Potatoes, Green Beans, Samphire, All Cooked In Garlic Butter (GF)

Pheasant Breast, With A Partridge, Mushroom & Cranberry Stuffing, Wrapped In Streaky Bacon With Dauphinoise Potatoes, Hispi Cabbage & Red Wine Reduction (GF)

Rump Of Lamb, with Panko Breadcrumb Gnocchi, Tender Stem Broccoli, Celeriac & Potato Puree, Redcurrant & Mint Jus

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Iced Nougat Glace With Raspberry Coulis (V)

Chocolate And Mint Indulgence With Marble Chocolate Shards (GF, V)

Selection Of Artisan Cheeses, Grapes, Celery And Chutney (GF, V)

Baked Lemon Tart, With A Blood Orange Sorbet (V)

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Tea & Coffee

Homemade Petit Fours

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3 Courses £37.00 Or 4 Courses £42.00