



NEW YEAR'S EVE MENU 2017 £55

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom,
puffed barley, celery & truffle dressing

MAINS

Pan-fried hake, beetroot gratin, pickled kohlrabi, almond & brown shrimp butter

Castlemead chicken breast, cauliflower, cobnuts & pomegranate jus

Potato & sage gnocchi, roasted celeriac cream, Stilton, Brussels tops, mulled wine poached

Cardington grass-fed beef rib fillet, fries, Guinness pickled onions, green peppercorn sauce

PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, pecans, vanilla ice cream

Sticky toffee pudding, malt, banana, milk ice cream

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Please inform our staff if you have any dietary or allergen requirements