



NEW YEAR'S EVE 2024

Starters

Honey Roasted Carrot & Cumin Soup

garlic roasted croutons (G)

Whiskey Cured Salmon

dill infused crème fraiche, toasted rye bread (G,F,M)

Poached Guinea Fowl

roasted shallot & plum terrine, cherry purée, crispy parsnips, warm sourdough (G,Su)

Main Courses

Beef Wellington

truffled carrot purée, roasted heritage carrots, chive potato purée, wild mushroom jus (G,M,E,Ce,Su)

Poached Monkfish Tail

celeriac purée, cocotte potatoes, crispy carrot shavings, saffron velouté (F,Ce,M,Su)

Wild Mushroom, Lentil & Spinach Wellington

thyme & garlic fondant potato, spinach purée & roasted fennel (PB,G,So)

Desserts

Chocolate Fondant, Honeycomb Ice-Cream (G,E,M,So)

Caramelised Lemon Tart, Blackcurrant Sorbet (G,E,M)

Vegan Gluten Free Brownie, Raspberry Sorbet (N)



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites V - vegetarian