

# NEW YEARS EVE MENU

- £65 -

Glass of Champagne on arrival

- AMUSE BOUCHÉ -

Grilled aubergine, rocket, sun blushed tomato, parmesan,  
lemon dressing

- FIRST -

Roasted parsnip soup with blue cheese mousse

- SECOND -

Smoked salmon cream cheese roll,  
chive dressing and rye crumble

Roasted mixed pepper and goat cheese roulade,  
Piquillo pepper sauce, rocket (V)

- THIRD -

Green apple sorbet with vodka cranberry

- FORTH -

Roasted striploin of beef, truffle mash,  
grilled mushrooms and red wine jus

Spinach, Brie and Portobello mushroom stack, confit cherry  
tomatoes and watercress cream sauce (V)

- FIFTH -

White chocolate cake, blood orange sorbet,  
dried raspberry sparkle

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Pink peppercorn mousse and spicy pistachio crumble

Seasonal Cocktail