

CHEERS TO 2021

NEW YEAR'S EVE MENU

In partnership with Edmunds Cocktails



£80

ON ARRIVAL

Glass of fizz

Smoked salmon blinis, cheese straws, chicken liver croutons, houmous, olives, breads, oil and vinegar

TO START

Mediterranean style fish soup, rouille, croutons

Seared seabass, crispy squid

Roast stuffed whole quail, chestnut and cranberry stuffing, squash purée and crisps

Crispy fried tofu, wild mushrooms, duxelles, spinach and truffle, homemade sourdough

Smoked salmon, crayfish, prawns and cream cheese, rolled with lemon, black pepper and chives, bread and butter

Baked goat's cheese bruschetta, chilli, tomato and basil salsa

MAINS

Roasted 8oz fillet of 40-day dry aged Hereford beef, spinach, truffle and wild mushroom cream, dauphinoise potatoes

Half lobster thermidor, prawns and crayfish in rich Mornay sauce, green beans, new potatoes

Whole roast lemon sole, smoked salmon, caper and samphire, new potatoes

Pan fried gnocchi, roasted beetroot, balsamic, pine nuts, spinach and goat's cheese, fresh mixed salad

Vegan squash curry

PUDDINGS

Profiteroles

Lemon tart

Vegan chocolate mousse

Raspberry souffle

TO FOLLOW

Cheese platter for the table

TO FINISH

Tea, coffee and truffles

Vegetarian, vegan and other dietary requirements available upon request