



New Year's Eve 3 Course Set Dinner



Starter

Cured Salmon

Beetroot | Orange | Potato | Cherry Tomato

Game Terrine

Bacon Jam | Blackberry | Sourdough

Deconstructed Greek "Salad" (v)

Feta Mousse | Olive Tuile | Tomato | Red Onion | Cucumber

Main

Stone Bass

Fennel | Parsnip | New Potato | Champagne Butter Sauce

Beef

Alliums | Savoy Cabbage | Fondant

Risotto (v)

Beetroot | Puffed Saffron Rice | Yoghurt Sorbet

Dessert

Panna Cotta

White Chocolate | Cranberry

Maple Cake

Parship | Celery

'Broken' Cheesecake

Coconut | Orange

(V) No Meat or Fish

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

