

# New Year's Eve

## Starter

### Salmon

Dressed Crab | Saffron Mayonnaise  
Baby Melba | Keta Caviar  
Sauce Gribiche

### Smoked Ham Terrine

Pistachio | Apple | Pickle Shallot  
Pork Puff | Piccalilli Dressing

### Beetroot 'Tartar' (V)

Orange | Barkham Blue Goat's Cheese  
Black Olive

## Intermediate

### Winter Squash Velouté

Confit Egg Yolk  
Petite Root Vegetables  
Chestnut | Cranberry

**£79.00 per person**

**Dress Code: Black Tie / Formal Attire**

**Age Restriction: Adults & Children aged 15+ only**

(V) No Meat or Fish.

Nut Allergy - all items listed may contain traces of nuts.  
Kindly note that all our dishes are freshly prepared  
on the premises and may take up to 20 minutes.

## Main

### Stone Bass

Mussels | Spinach | Lemon  
Heritage Potatoes  
Champagne Sauce

### Beef Fillet

Celeriac | Tenderstem  
Fondant Potato | Bordelaise Sauce

### Gnocchi (V)

Spinach | Walnut | Beetroot Pesto

## Pre Dessert

### Cherry Meringue

Kirsch Crème Anglaise | Cherry Sauce

## Dessert

### Chocolate Mousse

Strawberry | White Chocolate Soil | Mint

### Vanilla Panna Cotta

Orange | Cranberry Gel  
Honeycomb | Baby Basil