



NEW YEAR'S EVE MENU 2025

PROSECCO & CANAPES

TO START

CREAM OF WILD MUSHROOM SOUP, SAUTÉED GIROLLES,
TRUFFLE OIL (Vegan GD)

CHICKEN LIVER PARFAIT, CARAMELISED ONION CHUTNEY,
TOASTED BRIOCHE, DRESSED LEAF

PAN SEARED SCALLOPS, LIGHTLY CURRIED CAULIFLOWER PUREE,
CAPER & RAISIN VINAIGRETTE (G)

CARPACCIO OF BEEF, ROCKET, PARMESAN, OLIVE OIL, AGED BALSAMIC (G)

ROASTED BUTTERNUT SQUASH RISOTTO, SAGE & TOASTED PINE NUT (Vegan GD)

MAIN COURSES

BEEF FILLET ROSSINI, BRIOCHE CROUTE, CHICKEN LIVER PARFAIT,
BLACK TRUFFLE & MADEIRA JUS, SPINACH, BEEF FAT CHIPS

HERB CRUSTED RACK OF LAMB, TENDER STEM BROCCOLI,
DAUPHINOISE POTATO, REDCURRANT JUS

PAN FRIED HALIBUT, BRAISED LEEKS, PARMESAN & LEMON ROASTED POTATOES,
CLAM, MUSSEL & CHIVE SAUCE (G)

BEETROOT WELLINGTON, THYME ROASTED BABY CARROTS,
CONFIT POTATO, RED WINE SAUCE (Vegan D)

PAN FRIED SEA BASS, PRAWN, CRAYFISH & LOBSTER SPAGHETTI

PRE DESSERT

RASPBERRY SORBET, MACERATED STRAWBERRIES, CHANTILLY CREAM (Vegan GD)

DESSERTS

WHITE CHOCOLATE & MALTESER CHEESECAKE (V)

IRISH CREAM CRÈME BRULÉE, SHORTBREAD BISCUIT (V, G without biscuit)

CHOCOLATE FONDANT, SALTED CARAMEL SAUCE, VANILLA ICE CREAM (V)

APPLE CRUMBLE TART, CUSTARD (V, VEGAN D OPTION AVAILABLE)

SELECTION OF CHEESES WITH BISCUITS, QUINCE JELLY, APPLE & CHUTNEY (V)