



NEW YEAR'S EVE MENU 2026

Prosecco & Canapes

TO START

Roast butternut squash & chestnut soup, rosemary oil, roasted pumpkin seeds (Ve VGD)

Chicken liver parfait, caramelised onion chutney, toasted brioche, dressed leaf

Scallop & prawn tortellini, lobster bisque sauce, dill oil

Parma ham, buffalo mozzarella, melon, aged balsamic, basil, pistachio (G)

Pressed beetroot & apple terrine, horseradish cream, walnut & seed crumb (Ve VGD)

MAIN COURSES

Medallions of beef fillet, buttered spinach, sage rosti, sautéed wild mushrooms, bonemarrow borderlaise sauce

Pan fried duck breast, fondant potato, charred hispi cabbage, parsnip purée, blackberry jus

Roasted celeriac, woodland wild mushrooms, black truffle, mushroom consommé, hazelnut (Ve VGD)

Pan fried sea bass, braised kale, potato terrine, glace carrots, saffron & champagne sauce (G)

Gratin half lobster, buttered new potatoes, pickled fennel & watercress, thermidor sauce

DESSERTS

White chocolate & Malteser cheesecake, vanilla ice cream (V)

Salted caramel crème brûlée, short bread biscuit (V, G without biscuit)

Caramelised banana, chantilly cream, ice cream, chopped nuts, toffee sauce (Ve VGD option available)

Maple & pecan chocolate brownie, raspberries, honeycomb, chocolate sauce (Ve VD)

Selection of cheeses, biscuits, quince pate, apple, chutney (V)

NEW YEAR'S EVE PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

			START					MAIN					DESSERT				
Please specify how you would like your duck or beef cooked (P : Pink) (W : Well done)			Soup (Vegan GD no bread)	Chicken liver parfait	Scallop tortellini	Parma ham (G)	Beetroot terrine (Vegan GD)	Beef fillet	Duck breast	Pan fried sea bass (G)	Roast celeriac (Vegan GD)	Half grain lobster	Malteser cheesecake (V)	Salted caramel crème brûlée (V, G without biscuit)	Caramelised banana (Ve, VGD)	Maple & pecan brownie (V, Vegan D option available)	Cheese & biscuits (V)
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Further information, special requests, allergy information