



NEW YEAR'S EVE MENU

Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.

£95 per Adult

included in the Two Night New Year's Residential Package

AMUSE-BOUCHE

STARTER

Roasted sweet potato, coconut and chilli soup

FISH COURSE

Monkfish tail, confit parisanne potatoes, braised salsify, tomato and basil velouté

Salmon gravlax, beetroot ketchup, chicory, garlic crostini

Wild mushroom risotto, parmesan herb oil

PALATE CLEANSER

MAIN COURSE

Chicken breast wrapped in pancetta, duck fat fondant potato,
bourguignon sauce, creamed leeks, baby carrots

Filet mignon, dauphinoise potato, caramelized cauliflower, leek purée, black truffle

Beetroot wellington, squash purée, rocket salad

DESSERT

Blood orange panna cotta, candied orange, gingerbread biscuit

Dark chocolate mousse, pistachio sponge, raspberry sorbet, winter berries

A selection of local cheeses



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds
GF: Gluten Free / V: Vegetarian / VE: Vegan

