

NEW YEARS EVE MENU

£6.50 supplement

Canapés

Amuse Bouche

Pressing of Partridge, Pheasant and Gammon

Smoked walnuts, beer bread,
house made mustards

Roast Scallops

Chestnut veloute, maple syrup,
apple, pancetta, watercress

English Venison Loin with Parmesan and Truffle,

Shallot rings, piccolo parsnip,
baby spinach, redcurrants

Gin and Cucumber Sorbet

White Chocolate

Raspberry and champagne delice,
candied hazelnut, champagne foam

Cheese Selection

Four locally produced cheeses with chutney,
quince jelly, grapes, celery, crispbreads

Allergen Information - we really want you to enjoy your meal with us -
if you'd like information about ingredients in any dish, please ask and we'll happily provide it

