

New Years Eve Menu
3 Course Plus Live Music £95
Glass of Prosecco On Arrival.

Starters

Burrata, Raw Honey, Bee Pollen

Extra virgin olive oil, artisan
sourdough crostini

Pan Fried Tiger Prawns

Wild garlic, chilli white wine basil

Soft Shell Crab

In tempura & panko breadcrumb chilli
dip

Venison Tataki N

Venison carpaccio, chopped pistachio's, microgreens, boutique extra
virgin olive oil

Warm Duck Salad

5 Spices, coriander, beansprouts,
pomegranate, spring onions, water-
cress sesame

Mains

Organic Miso Marinated Blackened Cod

Pak Choi & toasted sesame

Fillet Beef Medallions

Mushroom, cream, brandy sauce , slow roasted
Vegetables & potatoes

Spicy Lobster Pasta

Shallots, chilli, tomato

Grilled Lamb Cutlets

Our famous lamb cutlets with a red wine,
rosemary jus served with creamed potato

Wild Mushroom Black Truffle Risotto V

White wine, black truffle, sweet potato ribbons

Butternut Squash & Sage Tortellini V

Brandy, wine, cream, parmesan, sweet potato
ribbons

Desserts

Vanilla Crème Brule Pot

Pineapple Coconut Mousse
passion fruit, lime & roasted pine-
apple

Chocolate Pistachio Brownies

Vanilla pod ice cream

**Honey Roasted Autumn Fruit
Pavlova**

Caramelised Oranges

Greek yogurt, salted caramel
sauce

.N = Nuts V = Vegetarian

**VEGETERIAN OPTIONS AVAILABLE
ON REQUEST**

Please note there will be a discretional
10% service charge added to your bill .

This menu may vary slightly due to availability of
produce.