



NEW YEARS EVE

5 courses £100

CANAPES

Mushroom duxelle & goats cheese tartlet (v)

Smoked salmon blini, crème fraîche

STARTERS

Tempura king prawns, garlic aioli, tomato & chorizo salsa (gf)

Breaded ham hock & cheddar croquettes, spiced apple, salad (gf)

Sauté new forest wild mushrooms, toasted sourdough, black garlic hollandaise (ve)

Asparagus & feta salad, garlic cashew dressing (v, gf,p)

SORBET

Lemon sorbet

MAINS

7oz fillet steak, balsamic glazed vine cherry tomatoes, chunky chips, peppercorn sauce (gf)

Pan roasted monkfish, nduja sausage, puy lentils, mango yoghurt (gf)
Pescatarian version available

Butternut squash & rosary goats cheese risotto, pine nuts (v, gf, p)

Rosemary & garlic marinated pork chop, roasted new potatoes, tenderstem broccoli, port jus (gf)

DESSERTS

Duo of artisan cheese, wheat wafers, quince jelly, grapes

White chocolate cheesecake, salted caramel popcorn hazelnut mousse

Chocolate & nutella dome, roasted hazelnut crumb, vanilla ice cream

Spiced rum & chilli soaked pineapple, coconut yoghurt, mango (gf,ve)

This is a sample menu and subject to change. Not all dishes state the full ingredients, please speak to a member of the team if you have any allergies or intolerances. p = plant based option available.