



NEW YEARS EVE MENU

£90.00 per person

ON ARRIVAL

Glass of Champagne or
Alcohol-Free sparkling wine

Selection of canapes

STARTERS

Rye bay scallops, spiced
squash puree, pickled
kumquats | (D,MO,S)

Venison carpaccio, 18 month-
old parmesan, white radish,
red veined sorrel | (D)

Fresh burrata, sage pesto,
olive focaccia | (D,G,N)

MAIN COURSES

Dry aged fillet of angus beef,
potato and parsnip terrine,
heritage carrot, truffle and
madeira jus gras | (D,S)

Loin of monkfish “Kiev”
brown shrimp and wild butter,
samphire, celeriac spaghetti |
(D,E,F,G)

Butternut squash and spinach
pithivier, baby spinach,
tomato butter sauce | (D,E,G)

MG
DRINK • EAT
SLEEP

PUDDINGS

Chocolate and orange soufflé,
toffee ice cream | (D,E,G)

Lemon and lime tart,
raspberry sorbet | (D,E,G)

Passion fruit pannacotta,
white chocolate, lime,
meringue | (D,E)

4 English cheeses, millers
crackers, pickled chutney and
fruit | (D,G)

TO FOLLOW

Petit fours

TERMS & CONDITIONS

*50% deposit required at the time of booking
with the remainder due 14 days prior.*

*A pre-order will be required for the whole
party.*

*Children up to the age of 10 years old will be
charged half the cost for a smaller portion.*

*A discretionary service charge of 10% will be
added to your final bill.*

*New Year's Eve menu may not be used in
conjunction of any other offering or voucher.*

**Some of our dishes contain the
following allergens or are suitable for
vegetarian/vegan:**

**(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P -
PEANUTS, S - SULPHITES, CR
- CRUSTACEAN, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG -
VEGAN)**