



NEW YEARS EVE

£100 PER PERSON
CHAMPAGNE & CANAPÉS
THREE COURSE MEAL

DJ until late

19:00pm Arrival | 01:00am Carriages

STARTERS

Rye bay scallops, confit pork belly, smoked celaric purée, pork jus | (D,E,F,G,MO)

Citrus cured monkfish loin, cucumber & horseradish gazpacho, trout roe,
pickled carrot | (F)

Tartare of venison, cured egg yolk, caper berries, mushroom ketchup | (E,S)

Double baked blue cheese soufflé, endive, walnut & pear salad | (D,E,G,N,V)

Roast root vegetable tartlet, nasturtium berries, burnt apple, shaved sprout
salad | (G,VG)

MAIN COURSES

Roast fillet of dry aged beef, truffled pomme anna, spinach, piccolo parsnip,

Madeira jus | (D,S)

Loch Duart salmon & lobster Wellington, saffron potatoes, Winter chard,

Thermidor sauce | (D,E,F)

Corn fed guinea fowl breast, braised leg, black garlic pomme purée, roasted
salsify, pea & bacon fricassée | (D,M,P,S)

Roasted crown prince pumpkin, gorgonzola rarebit, braised leeks, cocotte
potatoes | (D,G,S,V)

Heritage beetroot tart tatin, salt baked parsnip, vanilla purée, grilled vegan
feta | (G,SY,VG)

DESSERTS

Milk toffee tart, vanilla ice cream | (D,E,G)

Dark chocolate & raspberry Crèmeux, white chocolate ice cream, honeycomb
| (D,E,SY)

Tiramisu choux bun, pistachio praline | (D,E,G,N,S)

Limoncello granita, poached satsuma, stem ginger | (VG,S)

Selection of British cheeses, bath olivers, fruit chutney, pickles & bread |
(D,G,M,P)

TERMS & CONDITIONS

A non-refundable 50% deposit (per person) required at the time of booking along with card details to secure the reservation.

The remaining balance is due by 5pm on Friday 13th December along with a pre-order for your whole party. If this is not received by then, we reserve the right to charge your card for the remaining balance. If we are unsuccessful in charging your card then we reserve the right to make your table available.

Any amendments to the table must be made by 5pm on Friday 13th December. If your table is to cancel after 5pm on Friday 13th December then we reserve the right to charge your card for the full amount or remaining balance per person.

In the event of a no-show then we reserve the right to charge your card for the full amount or remaining balance per person.

A discretionary service charge of 10% will be added to all tables.

We apologise for such strict terms & conditions but we must protect our business and staff that give up special days like this.

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)

