

NEW YEAR'S EVE MENU

£90 per person

STARTERS

Creamy Shellfish Bisque and Crab Meat Soup [V]

Served with Crispy Thai Basil and Toasted Ciabatta Bread

Smoked Duck Breast, Spiced Puy Lentils, Blood Orange Segments

Served with Crème Fraiche, Roasted Walnuts & Micro Herbs

A Terrine of Lobster, Salmon, Crayfish & Herbs

Served with Asparagus & Quails' Egg Salad

MAINS

Scottish Fillet of Beef Medallion & Lobster Tail

Served with Fondant Potato, Sautéed Wild Mushrooms and a Red Wine Jus

Pan Roasted Halibut

Served with Black Ink Risotto, Buttered Samphire & Wild Garlic Roasted Cherry Tomatoes

Black Truffle Gnocchi [V]

Served with Buttered Garden Peas, Asparagus & Pecorino shavings

DESSERT

Belgian Chocolate Fondant

Served with Vanilla Ice Cream

Rhubarb Panna Cotta

Served with Ginger and Lemon Jelly

Selection of British Cheeses

Served with Artisan Biscuits and Grapes

Happy New Year

A £10 deposit per head required for group bookings.

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

All bookings are subject to a 10% discretionary service charge.