

• *amuse bouche* •

WHIPPED CRÈME FRAÎCHE TOPPED WITH CAVIAR
CANDIED LEMON PEEL & FRESH DILL (NGI)

WHIPPED VEGAN CREAM CHEESE WITH LIME
BALSAMIC ORBS, CANDIED LEMON PEEL & FRESH GARNISH (VG, NGI)

• *starter* •

CURRIED LENTIL & APPLE SOUP
TOPPED WITH CRISPY PARSNIP & HERB CREAM (V, VG*, NGI)

CHAMPAGNE & LEMON PRAWN VOL AU VENT
SHREDDED ICEBERG & SHALLOT SALAD, HERB OIL, TRUFFLE MOUSSE

THYME & RICOTTA CHEESE CANOLI
SALTED HONEY DRESSING, ORANGE & POMEGRANATE DRESSING (V)

• *main* •

CREAMED SPINACH & ROASTED ARTICHOKE TAGLIATELLE
TOPPED WITH CRISPY SHALLOTS, FRESH PARSLEY (VG, NGI*)

MONKFISH & FENNEL PIE
CREAMED POTATOES, SAUTÉED GREEN BEANS, WARMED HOMEMADE TARTARE SAUCE

GARLIC & ROSEMARY RACK OF LAMB
THYME ROASTED NEW POTATOES, CLEMENTINE HERITAGE CARROTS,
CRANBERRY & RED WINE GRAVY (NGI)

• *dessert* •

TRIPLE CHOCOLATE BROWNIE
PUMPKIN & VANILLA MOUSSE, WHITE CHOCOLATE SAFFRON GANACHE (V, VG*, NGI*)

RASPBERRY CHERRY BAKEWELL
VANILLA BEAN ICE CREAM, SWEET BERRY COMPOTE (VG)

POMEGRANATE & BLACK CHERRY PARFAIT
ORANGE SHORTBREAD, WHITE CHOCOLATE GANACHE (V, NGI*)

• *to finish* •

TEA, COFFEE AND HOMEMADE FUDGE & TRUFFLES

NEW YEAR'S EVE

black tie ball

V - vegetarian, VG - vegan, VG* - dish can be adapted to contain vegan ingredients

NGI - non gluten containing ingredients, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.