

New Year's Eve Menu

CHEF'S CANAPES



TOMATO & BASIL MOUSSE (VE) (GF)

Balsamic onions, nasturium, olive crumb, confit cherry tomato, tomato sherry dressing.

HIGHLAND GAME TERRINE

Pressed confit duck, pheasant and venison with cranberry sauce and pickled pear.

TREACLE CURED SALMON (GF)

Delicately cured salmon served with a beetroot and watercress salad, Avruga caviar, and a zesty lemon dressing.



CARAMELISED ONION MISO BROTH (VEA)

Soft herbs, spring onion and sourdough croûtes.



6OZ 28-DAY FILLET OF BRITISH BEEF (GFA)

A 6oz fillet of tender British beef served with a rich black pudding bon-bon, truffle-scented mash, butter and onion-fried spinach & kale, and a red wine jus.

FILLET OF SEABASS (GF)

Fillet of seabass served with grilled courgettes, potato gnocchi and a saffron mussel sauce.

ROASTED BUTTERNUT SQUASH PITHIVIER (VE)

A hearty roasted vegetable puff pastry parcel with wilted spinach, confit and red pepper sauce.



BISCOFF CHEESECAKE PEBBLE (VE)

Caramelised banana, salted caramel ice cream.

"KIR ROYAL"

A luxurious Champagne and blackcurrant mousse, and a refreshing raspberry sorbet.

TRIPLE LAYERED CHOCOLATE BROWNIE

Dark chocolate sauce, white chocolate pearls, honeycomb ice cream.



TEA, COFFEE, TRUFFLES

A cup of freshly brewed tea or coffee, served with chocolate truffles.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerances including GF, please ask a member of staff who will be happy to assist you.

Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

This is a sample menu and may be subject to small changes.

