



NEW YEAR'S EVE DINNER MENU

CHEF'S CANAPÉ

AMUSE BOUCHE

STARTERS

Steak tartare, roasted celeriac, artichoke, caper berries, pickled mushrooms (can be made gf)

Maple-glazed beetroots, mulled wine, Stilton custard, chicory (v, gf & can be made ve)

Scallop, cauliflower, cauliflower purée, grapes and tarragon (gf)

MAIN COURSES

Venison loin, blackberries, braised shoulder stuffed savoy cabbage, bone marrow bordelaise sauce (gf)

Halibut fillet, hen of the woods, broccoli, watercress velouté (gf)

Mushroom, chestnut, sweet potato and spinach wellington, smoked Lincolnshire Poacher sauce (v)

PRE-DESSERT

Grapefruit and gin granita

DESSERTS

Limoncello posset, preserved berries, raspberry crumb, poppy seed tuile (can be made gf)

Chocolate cheesecake, salted caramel, popcorn, milk ice cream