

New Years Eve

MENU

PROSECCO ON ARRIVAL

STARTER

White Onion Veloute served with Crispy Garlic & Thyme Oil

THE FISH COURSE

Pan Seared Scallops, Celeriac Puree, Black Pudding & Hazelnut Crumb

THE MAIN COURSE

Fillet of Beef, Caramelised Shallot Puree, Pommes Anna & Madeira Sauce

ASSIETTE OF DESSERTS

Strawberry Prosecco Jelly

White Chocolate and Raspberry Panna Cotta

Hazelnut and Milk Chocolate Truffle

Tea or Coffee

£95 per guest



A discretionary 10% service charge will be added to your bill for our hard working staff.

Please inform a staff member of any dietary requirements or allergies. Our chefs can tweak majority of dishes to cater for gluten & dairy free customers.