



NEW YEAR'S EVE

3 courses with a little seasonal appetiser between each course
53.00 per head

Game Appetiser

STARTERS

Cornish lobster risotto, popcorn oyster & basil oil

Jerusalem artichoke & wild mushroom soup,
Blue Vinny toast V

Smoked pig cheek frittatas,
pickled beetroot & Waldorf salad, walnut mayonnaise

Seafood Appetiser

MAINS

Dry aged fillet of beef, caramelized onion,
squash, beef dripping potatoes, pink peppercorn sauce GF

Pan fried turbot fillet with Dorset clams, smoked bacon,
cauliflower, butter beans & cider

Castlemead duck breast, duck leg tagine with saffron & honey,
wild rice & pomegranate salsa GF

Ricotta stuffed leeks, roasted squash,
spinach & potato puree, crispy kale, truffle oil & gremolata V

Dessert Appetiser

DESSERTS

Chocolate fondant, black cherry sorbet
& peanut brittle

Salt caramel profiteroles, orange sauce & honeycomb

Spiced apple brulee, white chocolate ice cream,
pumpkin seed praline GF

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised