

New year's eve menu



Asian salmon salad

In house soy cured salmon, grated carrot, diced pepper, celery, parsley with toasted sesame seeds & cashew nuts dressed with a Machynys honey, garlic, ginger & soy sauce dressing

Ham hock terrine

Slow cooked seasoned ham hocks pressed into a terrine and served with toasted sourdough and a red onion marmalade

Fresh roasted chestnut and pumpkin soup

Freshly roasted chunks of pumpkin and chestnut are flavoured with nutmeg Cinnamon and Cayan pepper, served with a spoon of soured cream & artisan bread



Poached brill

Brill fillets poached in a rioja red wine, served on a bed of creamy mash Topped with a caramelised onion sauce surrounded with glazed salsify and baby shallots

Fillet of beef

Sous vide cooked fillet of beef (medium) with beef shin ravioli cooked in a rich beef broth, classic French pomme Anna, red wine ju

Bean Cassola

Slow cooked onion and tomato sauce, with butter beans, haricot beans, Red kidney beans with a baked egg and served with a garlic & olive oil crostini



Trio of Desserts

Chocolate & Ale Cake, Malted Ice cream with Chocolate & Coffee Mousse

Selection of Cheeses with Grapes, Chutney & Biscuits

Black bomber, stilton and a French brie

*Please advise your server if you have any allergies or are unsure of any ingredients
Allergen information in relation to this menu is available upon request*

£49.95.