



# NEW YEARS EVE MENU

## Chef's Canapes

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### Spiced Parsnip Soup (VEA)(GFA)

A spiced parsnip soup, topped with crispy onions and chive cream. Served with warm onion bread.

### Confit Duck and Apricot Terrine

Pressed confit duck and apricot with caramelised onion chutney and butter brioche.

### Hot Smoked Sea Trout (GF)

Delicately smoked sea trout served with a beetroot and horseradish pressing, watercress salad, Avruga caviar, and a zesty lemon dressing.

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## Intermediate Course

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### 6oz 21-Day Aged Fillet of British Beef

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

### Baked Fillet of Cod

Fillet of cod served with grilled courgettes, potato gnocchi, and a shellfish sauce.

### Parsnip Wellington (VE)(GF)

A hearty parsnip wellington, served with crushed root vegetables, curly kale, and a rich thyme gravy.

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### Vanilla Cheesecake (VE)(GF)

A creamy vanilla cheesecake with a tropical pineapple salsa, mango sauce and a scoop of coconut ice cream.

### Kir Royal Mousse

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

### 'Billionaires'

A velvety chocolate mousse with caramel sauce and salted caramel ice cream.

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## 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 intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.  
Menu may be subject to small changes.