



NEW YEAR'S EVE 2025

*from 7.30 pm
to include live music from 8.45 pm*

£75 per person

Confit heritage beets, candied hazelnuts, blue cheese & grain mustard
Portobello mushroom stuffed with spinach & ricotta, pecorino shavings, balsamic glaze
Treacle cured salmon gravadlax, pickled fennel, watercress, apple & walnut
Sweet & sticky char sui ribs, hoisin & chili
Pork, bacon & nduja terrine, apricot & sage jam, sourdough croute
Tempura soft shell crab, Asian vegetable salad, wasabi mayo

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Squash, celeriac & chestnut mushroom moussaka, zucchini fritti
Haloumi, red pepper & courgette souvlaki with hot honey, watercress, fries
Baked fillet of cod, lemon & potato cake, Swiss chard, champagne parsley sauce
Grilled chalk stream trout, lobster, tomato & preserved lemon risotto, rocket
Chargrilled 220g flat iron steak, watercress, fries, peppercorn sauce
Roast rack of lamb, crispy Hasselback potatoes, green beans, redcurrant jus

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Affogato – vanilla ice cream, espresso shot
Gingerbread blondie, apple & calvados sorbet, chocolate ganache
Sweet orange & cranberry tart, lemon mascarpone, ginger snap biscuit
Honeycomb & pecan cheesecake, toffee sauce, maple ice cream
Blackberry clotted cream sundae, hazelnut sponge, blackberry & hazelnut compote
Cheese board, crackers, pear, cinnamon & sultana chutney

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Tea & coffee