



# FESTIVE MENU

## NEW YEARS EVE MENU

6pm to 8:30pm - £119 per person

9pm to Midnight - £149 per person

*5 courses including a glass of Charles Heidsieck Champagne NV*

## AMUSE BOUCHE & BREAD

Salisbury goat cheese, raspberry macaron, walnut ketchup (M, N, Sd, G)

Mini milk loaf, Netherend butter, rosemary salt & pepper (M, E, G)

## STARTERS

Cornish crab sandwich, pickled pear, lemon mayo, caviar, cress salad (C, F, M, Sd, G, E)

Hereford truffled beef tartar, pickled wild mushrooms, cured egg, caviar (Sd, G, M, F, E)

Welsh rabbit potato terrine, walnut ketchup, pickled shallots, chives (M, G, N, Sd)

Salt baked Heritage beetroot tartar, horseradish emulsion, crispy shallot, balsamic caviar (Sd, S, Mu, Vegan)

## MAINS

Roast Gressingham duck breast, confit duck leg, caramelized celeriac, blackberry jus (M, Sd, G, E)

Roasted Scottish halibut, lobster sauce, Cornish crab croquette, caviar, parsnip (F, Ce, C, G, E, M)

Celeriac steak, truffled wild english mushrooms, pickled celery, hazelnut & chive dressing (Ce, Sd, N, VEGAN)

## PALLETTE CLEANER

Champagne, melon & basil granita (Sd)

## DESSERTS

Black forest Pavlova, dark chocolate mousse, kirsch, cherry sorbet (M, E, N, S, G)

British cheese plate, Keens cheddar, Somerset brie, stilton, digestive biscuit, house chutney (Sd, M, G)

## PETIT FOURS

Passion fruit & champagne white chocolate bonbon (S, Sd)

Crustaceans (C), Celery (Ce), Milk (M), Eggs (E), Fish (F), Peanuts (P), Gluten (G), Lupin (L), Nuts (N), Molluscs (Mo), Mustard (Mu), Soya (S), Sulphur dioxide (Sd), Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you, unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.