

NEW YEAR'S EVE LUNCH

12 NOON - 3.30PM

CHAMPAGNE & AMUSE BOUCHE

STARTERS

Pan seared hand dived scallops, cauliflower puree, pancetta crisp, orange segments, broccoli & pulled pork bonbons

Honey roasted parsnip velouté, crispy garlic crostini with cream cheese & roasted almonds (V)

Confit mini duck drumstick, glazed baby carrots, seared ¼ duck breast, glazed fig, apricot puree & duck jus (GF)

MAINS

Wild mushroom, grilled haloumi, spinach & courgette pithivier with leek & Champagne sauce (V)

Oven roasted corn feed chicken fillet, gratin potato, baby beetroots, green beans & wild mushroom sauce (GF)

Pan seared Hake fillet, grilled pak-choi, pan fried potato disk & chunky tomato sauce (GF)

10oz Hereford beef sirloin steak, confit cherry tomatoes, Portobello mushroom, chunky chips & balsamic watercress

Choice of sauces: peppercorn, mushroom, blue cheese or béarnaise

DESSERTS

Dark chocolate & pistachio cheesecake, Grand Marnier sorbet & orange syrup (V)

Lemon soufflé with a shot of limoncello

Cappuccino crème brûlée with almond biscotti & raspberry macaroon

£39.50 per person