



New Years Eve Tasting Menu 2019

Dinner at 7.30pm

£65 per person

Canapes – Smoked Black Pudding Croquette, Red Pepper & Goats Curd Crostini,
Cured Sea Bass, Dill Emulsion

Amuse – Beef Carpaccio, Truffled Egg Yolk, Pickled Fennel

Starter – Beetroot Raviolo, Apple Velouté, Almonds

Fish – Roast Monkfish Fillet, Baby Hassleback Potato, Chestnuts, Parsley Velouté

Meat – Fillet of Venison, Venison Shepherd Pie, Glazed Roots, Pomegranate Jus

3 British Cheeses, Grapes, Celery, Artisan Biscuits, House Chutney **(£9 Supplement)**

Pre-Dessert – Pineapple Sorbet

Dessert – Apple, Prosecco, Crème Fraiche

Petit Fours – Lemon Tart, Chocolate Truffles

No other menu will be available for dinner

The bar will be open until late!

Food allergies and intolerances. Some of our foods contain allergens.

Please ask a member of staff for more information.

Please advise on booking if you would like an alternative to any of the courses.

A £25 per person deposit will be required.

Dinner, Bed & Breakfast available from £112.50 per person