



NEW YEAR'S EVE DINNER

CHEF'S CHOICE OF AMUSE BOUCHE

TO START

GRESSINGHAM DUCK TERRINE
Foie Gras, Blackberry Purée, Toasted Brioche

POACHED LANGOUSTINE WITH SLOW COOKED PORK BELLY
Smoked Pepper Purée, Apple Condiment, Roasted Langoustine Sauce

PAN FRIED SCALLOPS
Celeriac Purée, Muscat Grape Raisins, Almond Granola, Monks' Beard

RAGSTONE GOATS CHEESE TORTELLINI
Mushroom Consommé, Roasted Cep, Parmesan Foam

AGED BEEF CARPACCIO
Truffle Dressing, Toasted Hazelnut, Asian Pear, Gorgonzola Mousse

POACHED LOBSTER CRUMPET
Mango, Pickled Kohlrabi, Vanilla Lobster Mayonnaise, Bronze Fennel

TO FOLLOW

WHOLE LOBSTER THERMIDOR (*Supplement £10*)
Buttered Green Beans, Shallots, Truffle & Parmesan Fries

PITHIVIER
Onion Squash, Spinach, Winter Cabbage, Black Garlic Purée, Roasted Vegetable Jus

BEEF CHATEAUBRIAND FOR TWO
Potato Fondant, Cabbage Tops, Sand Carrot, Celeriac Purée, Bordelaise Sauce

PAN FRIED STONE BASS
Jerusalem Artichoke, Confit Anya Potato, Swiss Chard, King Oyster Mushroom, Chicken & Beurre Noisette Jus

ROASTED HALIBUT
White Crab Risotto, Crispy Mussels, Wild Mushroom, Sea Beets

ROASTED VENISON LOIN
Potato Terrine, Parsnip Purée, Baby Beetroot, Cavolo Nero, Dark Chocolate Venison Jus

TO FINISH

DOUBLE CHOCOLATE DELICE
Miso Caramel, Caramel Popcorn, Honeycomb, Milk Ice Cream

PLUM BAKED ALASKA
Plum Compote, Toasted Almonds, Ginger Ice Cream

BANANA & PEANUT BUTTER BREAD & BUTTER PUDDING
Caramelised Bananas, Vanilla Custard, Vanilla Ice Cream

TRIO OF MANGO
Glazed Mango Mousse, Mango & Kaffir Lime Macaron, Mango Ice Cream Cone

ARTISAN CHEESE SELECTION
Real Ale Chutney, Grapes & Artisan Cheese Biscuits
Choose from Keens Cheddar, Cashel Blue, Somerset Brie, Pont L'Eveque, Kidderton Ash Goats Cheese

ROSLIN ASSIETTE OF DESSERTS
Lemon Tart with Crème Fraiche, Chocolate & Hazelnut Rocher Dome, Sticky Toffee Pudding with Vanilla Ice Cream

TEA, COFFEE & PETIT FOURS

£80 PER PERSON