



NEW YEARS EVE GALA

Step into the new year in style. Join us for a reception drink upon arrival, before sitting down to an exquisite four-course gala dinner. Dance and sing the night away with live entertainment throughout the evening and our resident DJ performing until late.

ENTREE

LOTUS ROOT

Tempura Enoki Mushrooms, Sticky Rice, Wasabi, Sesame, Furikake

STARTERS

DEVON CRAB

Lemon Crème Fraîche, Mooli, Black Radish, Lemon Gel, Dill

WILD VENISON TARTARE

Pickled Black Berries, Horseradish Snow, Brioche Croutons, Shisho, Capers, Burford Brown Egg Yolk

JERUSALEM ARTICHOKE VELOUTÉ

Smoked Almond Pesto, Compressed Grapes, Mature Cheddar, Thyme Biscuits

COQUILLE SAINT- JACQUES

Montgomery Cheddar, Winter Truffle, Popping Candy

ORGANIC COURGETTE FLOWER

Ticklemore Goat's Cheese, Pistachio, Compressed Grapes, Malibu Golden Raisins

MAIN COURSE

MISO GLAZED BLACK COD

Pickled Chilli & Daikon, Shisho, Baby Bok Choi, Sesame.

28 DAYS DRY AGED BLACK ANGUS BEEF WELLINGTON

Pomme Puree, Confit Seasonal Vegetables, Black Truffle Jus

SOUTH COAST TURBOT

Crayfish & Cucumber Fregola, Caviar, Champagne Velouté, Monks Beard

ESSEX LAMB LOIN

Sparassis Mushrooms, Smoked Aubergine, Celeriac & Parmesan Terrine, Cavolo Nero, Lamb Bone Marrow Jus

SALT BAKED ORGANIC CELERIAC "KIEV"

Hispi Cabbage, BBQ Carrot, Ratte Potato Rosti, Vegan Jus

DESSERTS

CHOCOLATE BOMB

Banana filled Chocolate Dome, Valrhona Chocolate Mousse, Dulce de Leche.

COFFEE & CARDAMOM STICKY TOFFEE PUDDING

Traditional Sticky Toffee Pudding, Hot Espresso Toffee Sauce, Cinnamon Ice Cream

A SELECTION OF FIVE CHEESES

Served with Chutney, Crackers, Celery, Dried Fruits and Nuts

Westcomb Cheddar, Ragstone Goat's Cheese, Cornish Yarg, Cropwell Bishop Blue Stilton, Baron Bigod

£140 PER PERSON