New Year's Eve MENU

FIVE COURSE MENU + LIVE DJ FROM 9:30PM

FIRST COURSE

Selection of Mixed Hors d'Oeuvres

SECOND COURSE

Roasted Cauliflower & Truffle Soup
Crispy cauliflower & chive Oil

Beef Short Rib Croquettes
Smoked garlic mayonnaise & parmesan

Sesame Crusted Tuna
Cucumber salad, yuzu & sesame dressing

Three Fresh Oysters
Shallot mignonette & lemon

THIRD COURSE

Champagne Sorbet

FORTH COURSE

Crispy Duck Breast
Foundant potatoes, braised red cabbage, heritage carrots, black cherry glaze

Roasted Chicken Supreme
Buttered mash, fine green beans, leek, pancetta & wholegrain mustard cream.

Mushroom Bourguignon
Garlic & thyme pomee puree, maple glazed carrots, tenderstem broccoli & crispy shallots,

Chargrilled Tuna Loin
Rosemary & sea salt fries, charred tenderstem broccoli & salsa verde

FIFTH COURSE

Coconut & Blood Orange Panna Cotta
With passionfruit & toasted coconut

Dark Chocolate & Salted Caramel Tart
Caramel popcorn & chocolate crumb

Sharing Dessert Trio (Between 2)
A trio of mini desserts

French Inspired Cheese Board
Freshly baked baguette, grapes, celery, quince jelly & fig chutney

£55 PER PERSON

PRE-ORDER ONLY - £10 PH DEPOSIT

TO BOOK CALL 01245 233 444

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