



NEW YEARS EVE 2021 - £49.50

HORS D'OEUVRES

Mushroom & Chestnut Soup (v)
crispy herb croutons

Finest Scottish Smoked Salmon
blinis & crème fraîche

Terrine of Chicken & Ham Hock
leek, apricot & toasted sourdough

Carpaccio of Beef
parmesan & rocket salad

MAIN COURSES

Braised Boeuf Bourguignon
creamed potatoes

10oz Ribeye of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Roast Duck Breast
fondant potato, braised red cabbage & plum sauce

Pan Roasted Salmon
tiger prawns, sea vegetables & beurre blanc

Jerusalem Artichoke & Truffle Ravioli
shaved vegetarian "parmesan" curls

PUDDINGS

Pecan Pie
Sticky Toffee Pudding
Dark Chocolate Mousse
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso,
Macchiato A Selection of Teas