

NEW YEAR MENU

£89 per person

Glass of St Meyland Methode Traditionelle Cremant

Amuse bouche

French onion Vol Au-vent, caviar on brioche, mulled wine reduction

Starters

Red lentil and cumin soup, roasted parsnips, artisan crusty bread & Lescure butter (VG)

Smoked peppers and braised vegetables strudel, vegan puff pastry, leeks velouté, caramelized baby sour onion (VG)

Nordish sea smoked salmon, lemon ash, honey tossed pomegranates, chèvre cheese tart

Onion, cheese, bacon & potato Tartiflette, Jambon cru, saffron cheese mousse

Mains

Roasted Galloway beef tenderloin medallions, crushed buttered ratte potato, wild mushrooms Feuillet's, Dijon mustard & bramley apple jus

Slow roasted corn-fed chicken breast, sweet corn purée, crispy bacon, buttered baby heritage carrots & French beans, port wine jus (GF)

Pan fried stone bass fillet, cauliflower & potato velouté, roasted salsify, confit cherry tomato, Avruga caviar, champagne sauce (GF)

Lemon chili roasted and minted honey nut squash, tahini, aubergine purée, sundried tomato & stem broccoli gratin, herbs vegan cream cheese (VG, GF)

Desserts

Valrhona chocolate and cognac flamed pear tart, clotted cream ice cream, caramelized hazelnuts (GF)

Mademoiselle vegan cheesecake, baked coconut vegan cheesecake topped with a rich caramel sauce and short crumbs, served with vegan vanilla ice cream (VG)

Vanilla & orange crème brûlée, with shortbread

British produce cheese, spicy pear chutney, celery, grapes, Scottish oat cakes (GF)
Select from – Extra Mature Devonshire cheddar, Stilton, Camembert

Afters

Tea or coffee

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description does not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.