

NEW YEARS EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

SELECTION OF CANAPÉS

2 OF EACH PER PERSON

SMOKED SALMON MOSCOVITE

smoked salmon cornets, horseradish crème fraîche, caviar

SPICED DUCK CONFIT

spring onion, shiso, hoisin sauce in croustade

CORNISH CRAB

burnt cucumber, apple

ASIAN VEGETABLE RICE PAPER ROLLS

wasabi mousse

BOWL FOOD SELECTION

I OF EACH BOWL PER PERSON

BRAISED OX CHEEK BOURGUIGNON

creamed potato, cabernet sauvignon jus

HALIBUT & LOBSTER PIE

briased fennel, lobster bisque, puff pastry crust

ALTERNATIVE VEGETARIAN OPTION

XACUTI VEGETABLE CURRY

fragrant rice, oat yoghurt (ve)

WILD MUSHROOM & ROOT VEGETABLE COTTAGE PIE

truffled potato purée (ve)

PUDDING

BITTER CHOCOLATE & MANDARIN DELICE

Cointreau oat crème fraîche (ve)

or

TRUFFLE BRIE

truffle honey, celery, grapes, Scottish oat cakes



Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.