

# New Year's Day

## To start

Confit duck terrine, mixed leaves, plum dressing  
Roasted Jerusalem artichoke soup, toasted sourdough  
(v,v+)

Roasted baby beetroots, candied hazelnuts, blue  
cheese, honey mustard dressing (v)

## The main event

Roasted chicken supreme, crushed potato, greens,  
white wine & garlic sauce

Curried monkfish tail, steamed mussels, charred leek  
Chestnut & sprout pappardelle, carrot top pesto,  
parmesan (v,v+)

## To finish

White chocolate & cranberry délice  
Chocolate truffle torte, spiced pear  
Baileys cremeaux with gingerbread

70 per person

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%