

# New Year's Eve

## To start

Brussel sprout bhaji, lentil dhal, chive yogurt  
(v,v+)

Duo of duck, confit leg bon bon, smoked duck breast,  
carrot & star anise puree, herb oil

Smoked salmon and mackerel parcel, citrus gel

## The main event

Fillet steak, confit shallot, miso turnip, port &  
thyme jus

Roasted cod, saffron risotto, chimichurri sauce

Curried potato gnocchi, maple piccolo parsnip, winter  
squash (v,v+)

## To finish

Red wine poached pear, white chocolate cremeaux

Ginger sponge, mascarpone ice cream, brandy snap

Clementine & dark chocolate delice, Grand Marnier

## Cheese course

Local cheese selection, apple and vanilla chutney,  
crackers

99 per person

Including a glass of Champagne Taittinger at midnight

(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%