

# New Year's Eve Igloo



## **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

140 per person

Including canapés on arrival & a glass of Champagne  
Taittinger for the midnight toast

(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%