



NEW YEARS EVE DINNER 2024

FEATURING LIVE MUSIC & DJ SET IN THE BAR FROM JAMES DEANE

Starter

Wild mushroom soup, welsh rarebit & slow roasted tomato crostini

John Ross 'smoked salmon, crispy crab croquettes, salmon caviar, lemon & mustard dressing, rye bread

Cropwell Bishop stilton, mulled poached pear & chicory salad, frisee, walnut vinaigrette

Pressed smoked chicken & duck rillettes, quince & apple chutney, caperberries, sourdough toast

Main

Grilled west country fillet steak, gratin potatoes, braised ox-tail, Jerusalem artichoke,
button onion & wild mushrooms

Ballotine of guinea fowl, mushroom duxelle & serrano ham, celeriac puree,
braised red cabbage, mushroom jus

Roasted halibut, samphire tempura, saffron, tomato & chive risotto, parmesan tuille

Vegan carrot, cashew, sesame & spinach nut roast Wellington, wild mushroom & thyme sauce,
olive oil & lemon thyme roast potatoes

Pudding

Kirsch marinated cherry & almond frangipane tart, cherry ice cream

Raspberry tiramisu, Marsala & mascarpone cream

Banoffee sundae, salted caramel & chocolate ice cream, whipped cream,
banana, granola crunch, hot chocolate sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

To end

Selection of British farmhouse cheeses, Christmas chutney, grapes & crackers

Coffee & Tea - homemade rocky road bites

£69.50 including a glass of fizz

A 10% service charge will be added to your bill

This menu is for advance bookings only