



NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

Parsnip Soup Crispy Parsley, Toasted Sourdough (PB, V, GFA)

Confit Duck Leg Bonbons Miso & Soy Dressing, Lambs Lettuce

King Prawn Parma Ham, Butternut Squash Risotto, Palm Sugar Glazed (GFA)

Treacle Beef Potato Terrine, Oyster Mushrooms, Roasted Shallots, Broccoli, Red Wine Jus (GFA)

Roast Fillet of Cod Tomato Tarte Tatin, Buttered Spinach, Basil Pesto

Celeriac Wellington Beetroot, Winter Greens, Lentil Gravy (PB, V)

Chocolate Mousse Caramelised Orange, Orange Gel, Mango Sorbet (PB, V, GFA)

Pear Tarte Tatin Caramel Sauce, Vanilla Ice Cream

Selection of Fine Cheese Biscuits, Grapes, Chutney & Celery (GFA)

Make a night of it...

At the end of the night, kick off your shoes and relax in one of our stylish, spacious bedrooms, drifting into a peaceful night's sleep. Continue the joy by waking up to a hearty brunch on New Year's Day.

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.

*Free glass of fizz on arrival if booked by 20th December

