

New Year's Day lunch menu

Talbooth smoked salmon

Scrambled hens egg and chive beurre blanc

Potted Sicilian red prawns

Seaweed butter, oyster leaf and Melba toast

Black pudding Scotch egg

Caramelised apple, Morteau sausage and parsley

Mersea crab ravioli

Crushed cauliflower, pine nuts and curry velouté

Duck liver parfait with toasted brioche

Candied hazelnuts and confit orange

Woodland mushroom pithivier (V)

Charred Roscoff onion and chestnut dressing

Roast ribs of dry aged English beef

Yorkshire pudding, roast potatoes and gravy

Breast of Devonshire duck with honey glazed leg

Potato gratin, braised red cabbage and red wine jus

Tenderloin and belly of pork

Butternut squash, pomme purée, apple and sage

Poached pavé of cod

Pomme purée, cavolo nero and sauce bonne femme

Cornish sea bream fillet

Chorizo emulsion, squid, butter beans and samphire

Ricotta dumplings (V)

Artichoke barigoule, braised endive and confit egg yolk

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Warm apple crumble

Vanilla Anglaise and candied walnuts

Mango posset

Strawberry jelly and meringue

Dark chocolate mousse with poached pear

Honeycomb and pear sorbet

Steamed sponge pudding

Vanilla custard and candied orange

Glazed lemon tart

Caipirinha jelly and lime crème fraîche

Selection of British and French cheese

Fig and raisin bread with pear chutney

£50 per person