



New Year's Eve menu

Half dozen Colchester rock oysters

Shallot vinegar, Tabasco and lemon

Crab, prawn and langoustine cocktail

Bloody Mary sauce, brown bread and butter

Confit duck spring rolls

Salad of mizuna, cucumber, spring onion and sesame seeds

Bresaola

Pickled shallots, toasted pine nuts, rocket and shaved parmesan

Tuna tartare tacos

Avocado purée, pickled ginger and coriander

Truffled goats cheese mousse

Pickled beetroot purée, roasted beets and pumpkin seed granola

Harwich shellfish soup

Croutes, parmesan and rouille

British 28 day sirloin steak 300g

Fries, herb salad and peppercorn or béarnaise sauce

Pan fried halibut

Saffron Parmentier potatoes, buttered spinach, clam, mussel and cockle broth

Baked devilled Harwich crab

Fries, baby gem salad, lemon crème fraîche dressing

Grilled Dover sole

Buttered ratte potatoes, charred leeks, crispy capers

Pan roast rump of lamb

Potato terrine, peas, onions, lamb and balsamic jus

Slow roast pork belly

Pork bon bon, carrot and ginger purée, duck fat potato, roasted carrots and red wine jus

Celeriac, pine nut, thyme and mushroom pithivier

Watercress purée and king oyster mushroom

Selection of cheese and biscuits

Homemade chutney, celery and grapes

Cherry pavlova

Kirsch syrup and toasted pistachios

Chocolate fondant

Tonka bean ice cream

Honeycomb cheesecake

Roasted banana, peanuts and salted caramel

Coconut and lime panna cotta

Pineapple carpaccio, mango and passionfruit salsa, coconut crisps

Classic lemon tart

Raspberry sorbet and Champagne macerated raspberries

Sticky toffee and apple pudding

Butterscotch sauce and vanilla ice cream

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Or if you don't have room for dessert why not try an espresso martini

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£50 per person