



New Year's Eve menu

Half dozen Colchester rock oysters

Shallot vinegar, Tabasco and lemon

Crab, prawn and langoustine cocktail

Confit lemon mayonnaise, brown bread and butter

Confit duck spring rolls

Salad of mizuna, cucumber, radish, spring onion and sesame seeds

Beef carpaccio

Burrata, air dried tomatoes, crispy capers, black pepper dressing

Harwich shellfish soup

Croutons, parmesan and rouille

Roasted fig salad (V)

Charred Winter leaves, crumbled feta, sourdough croutons and honey dressing

House smoked salmon

Horseradish cream, pickles and rye bread

British 28 day sirloin steak 300g

Fries, herb salad and peppercorn or béarnaise sauce

Pan fried halibut

Duck fat potato, buttered spinach, clam chowder sauce

Baked devilled Harwich crab

Fries, baby gem salad, lemon crème fraîche dressing and toasted seeds

Grilled Dover sole

Buttered ratte potatoes, peas ala francaise, tartar hollandaise

Pan roast rump of lamb

Potato terrine, piccolo parsnips, hazelnut salsa verde

Slow roast pork belly

Crispy ham hock, pea puree, baby carrots, cep mushroom sauce

Leek, potato and stilton pithivier (V)

Creamed spinach, baby onions

Lemon posset

Toasted meringue, crumbled shortbread and blackcurrant ripple ice cream

Chocolate fondant

Cherry purée, kirsch cherries and vanilla ice cream

Honeycomb cheesecake

Roasted banana and salted caramel

Coconut and lime panna cotta

Pineapple carpaccio, mango and passionfruit salsa, coconut crisps

Classic egg custard tart

Fig chutney and nutmeg ice cream

Sticky toffee pudding

Clotted cream, toffee apple sauce

Selection of cheese and biscuits

Homemade chutney, celery and grapes

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

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£60 per person