

New Year's Eve

Moët & Chandon Champagne reception & canapés

White crab mayonnaise

Tiger prawns, pickled kohlrabi, avocado puree, dill oil & caviar (C,E,F,Mu,SD)

Roast fillet of English beef

Crispy terrine of short rib of beef & wild mushroom, shallot puree, buttered spinach, roscoff onion, heritage carrots & madeira jus (Ce,E,G,Mk,SD)

Blackberry mousse

Roasted apple puree, crispy yoghurt, vanilla crumble ice cream, poached blackberries & aerated white chocolate (E,G,Mk,SD)

Coffee & petit fours

-

£120 per person

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds