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## New Year's Day Lunch

### Talbooth smoked salmon and scrambled egg

Chive beurre blanc (G,E,F,Mk,SD)

### Winter truffle arancini (V)

Mushroom purée, smoked cheddar and mizuna (E,G,Mk,SD)

### Terrine of duck pâté en croûte

Pickled vegetables and herb mayonnaise (E,G,Mk,Mu,SD)

### Seared yellowfin tuna

Siam sauce and radish (F,G,Mu,S,Se,SD)

### Crab ravioli

Cherry tomato chutney, tarragon beignet and shellfish bisque (C,E,F,G,Mk,SD)

### Ham hock pressing with black pudding

Scotch egg piccalilli and granny smith apple (E,G,Mk,Mu,SD)

### Roast ribs of dry Aged English beef

Yorkshire pudding, roast potatoes and gravy (Ce,G,Mk,SD)

### Breast of Creedy Carver chicken with barbecue glazed leg

Pomme purée, charred tender stem broccoli and chorizo emulsion (G,Mk,Mu,S,Se,SD)

### Rump of Suffolk lamb

Braised shoulder and potato boulangère, Roscoff onion, rainbow chard and lamb jus (Ce,Mk,SD)

### Fillet of halibut

Fresh herb linguine, samphire, mussel and saffron cream sauce (F,G,Mk,Mo,SD)

### Pan roast pavé of cod

Herb potato mousseline, soya glazed pak choi, smoked eel and Champagne velouté (E,F,G,Mk,S,SD)

### Mushroom and goats cheese cadeaux (V)

Broccoli, butternut squash, confit egg yolk and curried velouté (Ce,E,G,L,Mk,Mu,SD)

### 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

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## New Year's Day Lunch

### Apple and thyme tarte tatin

Toffee sauce, candied hazelnut and Calvados crème fraîche (E,G,Mk,N,SD)

### Tonka bean panna cotta

Lemon poached pears, honeycomb and chocolate crèmeux (E,Mk,SD)

### Apricot cheesecake

Matcha tea meringue and white chocolate ice-cream (E,G,Mk,SD)

### Chocolate marquise

Caramelised banana and passion fruit sorbet (E,G,Mk,N,SD)

### St Clement's bread and butter pudding

Orange butterscotch sauce, preserved lemon ice-cream (E,G,Mk,SD)

### Selection of English and French cheese

Quince jelly, grapes and celery (Ce,G,Mk,SD)

£60 per person

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