



New Year's Eve

Harwich crab cakes

Pickled vegetables & smoked paprika mayonnaise (C,M,E,S,G,Mu)

Confit duck spring rolls

Salad of rocket, cucumber, radish, spring onion & sesame seeds (So,S,G,Se,E)

Beef carpaccio

Manchego cheese croquette, pickled kohlrabi & black truffle dressing (M,Mu,S)

Harwich shellfish soup

Roasted scallop, sea vegetables & lobster oil (M,G,E,C,Mo,F,Ce)

Whipped goats cheese tart

Caramelised onions, roasted beetroot, radicchio & pickled walnuts (V) (S,M,G,Mu,E)

28-day aged ribeye steak

Fries, baby gem salad, Caesar dressing, bearnaise or peppercorn sauce (M,E,S,Mu,E,G)

Harwich crab thermidor

Fries, grilled winter leaf & citrus salad (M,S,C,G)

Grilled Dover sole

Potato terrine, broccoli puree, grilled leeks, potted shrimp & confit lemon butter (M,F,E,S,Mo)

Roast rack of lamb

Mini shepherd's pie, pea & mint puree, baby carrots & lamb jus (M,S)

Jerusalem artichoke risotto

Black garlic puree, artichoke crisps, King oyster mushroom & winter truffle (M,S)

Lemon tart

Meringue, blackcurrant ripple ice cream, macerated blackberries & tarragon (M,E,G,S)

Chocolate delice

Salted caramel ice cream, popcorn & Chantilly cream (M,S,E,G)

Honeycomb cheesecake

Glazed banana & bitter chocolate sauce (M,G)

Pineapple tart tatin

Rum & raisin ice cream, toasted coconut & rum caramel (M,E,S)

Selection of cheese & biscuits

Homemade chutney, celery & grapes (M,S,G,Ce)

£70 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]