
New Year's Day

Talbooth Smoked Salmon and Scrambled Egg

Toasted muffin and chive beurre blanc (E, F, G, Mk, SD)

Glazed Rosary Ash Goats Cheese Crottin (V)

Nut granola, beetroot, Port and sourdough crostini (G, Mk, N, SD)

Pâté en Croûte

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

Soy and Sesame Rolled Yellowfin Tuna

Pickled kohlrabi, charred spring onion, radish and coriander (F, G, Mu, S, SD, Se)

Tiger Prawn Ravioli

Fine herbs, pea, Pancetta and sweetcorn velouté (C, E, F, G, Mk, SD)

Duck Liver Parfait and Toasted Brioche

Confit duck boudin, fig, Pancetta and almond crumble (E, G, Mk, N, SD)

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Roast Ribs of Dry Aged English Beef

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

Breast of Cornfed Chicken

Pomme purée, Parma ham, braised endive and chicken jus (G, Mk, SD)

Slow Roast Haunch of Thetford Forest Venison

Pomme Anna, salt baked celeriac, cavolo nero, bitter chocolate and red wine jus (Ce, Mk, SD)

Fillet of Sea Bream

Garlic Ratte potatoes, sea vegetables, potato tuile, mussel and saffron cream (F, Mk, Mo, SD)

Pan Roast Pavé of Cod

Charred baby leek, black garlic purée, chorizo and haricot bean sauce (F, G, Mk, SD)

Mushroom and Halloumi Cadeaux (V)

Beurre noisette and butternut squash purée, rainbow chard, sage crisp and potato espuma (E, G, Mk, SD)

All Main Courses served with: Cauliflower Cheese (Mk, G, E, Mu); Roasted Root Vegetables; Fricassée of Green Beans, Peas and Tenderstem Broccoli (Mk)

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]

New Year's Day

Salted Caramel Cheesecake

Glazed banana, doughnut and cinnamon ice-cream (E, G, Mk)

White Chocolate Delice

Lavender shortbread, blueberry and Balsamic jelly (E, G, Mk, S)

Warm Treacle Tart

Buttered apple purée and clotted cream ice-cream (E, G, Mk)

Vanilla Panna Cotta

Roasted figs, confit oranges and toasted marshmallow (E, Mk)

Black Forest Gateaux

Cherry sorbet and candied pistachio (E, G, Mk, N, SD)

Chef's Selection Cheese Board

Homemade quince jelly, biscuits, grapes and celery (Ce, E, G, Mk, N, SD)

Coffee and Chocolates

£5.00

£70 per person

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