



New Year's Eve

31st December 2023

CANAPES ON ARRIVAL

Mushroom duxelles & goats cheese tartlet (v)

Smoked salmon blini, crème fraiche

STARTERS

Breaded ham hock & cheddar croquettes, carrot & orange puree, salad (gf)

Smoked salmon tartare, crème fraiche, caper berries, confit yolk (gf)

Sauté new forest wild mushrooms, toasted sourdough, black garlic hollandaise (ve)

Truffled honey roasted pumpkin, whipped rosary goats cheese, pumpkin seeds (gf/v)

SORBET

Champagne sorbet

MAINS

7oz fillet steak, balsamic glazed vine cherry tomatoes, chunky chips, peppercorn sauce (gf)

Oven baked south coast sole fillets, spinach, sauteed potatoes, shellfish velouté (gf)

Mediterranean vegetable wellington, roast potatoes, seasonal greens, jus (v)

Porchetta, roast potatoes, honey glazed root vegetables, port jus (gf)

DESSERTS

Duo of artisan cheese, wheat wafers, quince jelly, grapes

Triple chocolate mousse, mint gel, mint chocolate ice cream

Raspberry & pistachio roulade, raspberry gel (gf)

Apple & calvados tart tatin, vegan vanilla ice cream (ve)

£25 non-refundable deposit required to secure the booking, with the balance due on December 17th

Menu subject to change depending on supplier availability. Not all dishes list the full ingredients, please tell a member of the team if you have any intolerances or allergies.