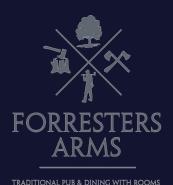
NEW YEAR'S MENU 20223



AMUSE BOUCHE

Jerusalem Artichoke Soup, Roasted Chesnuts

S T A R T E R

Ham Hock Terrine, Spiced Pineapple, Toasted Sour Dough Crab Cocktail with Warm Belinis Grilled Goats Cheese Tart, Roasted Figs

MAIN COURSE

Venison Loin, Fondant Potato, Girolles, Pickled Berries & Red Wine Jus Guinea Fowl, Game Chips, Parsnip Puree, Cavalo Nero, Pedro Ximinez Sauce Monkfish Wrapped in Pancetta, Confit Tomatoes, Cauliflower Cous Cous, Oyster Mousse Aubergine & Courgette Mousakka, Roasted Baby Potatoes, Tenderstem, Apple Tzatziki

DESSERT

Brown Butter Cake, Plums & Creme Fraiche Custard Tart, Apple & Calvados Chocolate Delice, Griotine Cherrys

TO FINISH

Chefs Selection of Cheese, Peters Yard Crackers, Chutney, Sticky Toffee Crackers, Grapes & Pear Juice





5 courses £80 pp

Available 6.30 pm until 8.30 pm The table will remain yours for the evening.

A pre-order will be required by Monday 25th December

