NEW YEAR'S EVE

Set Menu £49.95

A glass of Prosecco on arrival

PRE-STARTER

Truffled mushroom soup

STARTERS

Trio of salmon, cured, smoked & rillettes, pickled beets, mustard & dill, crostini

Confit duck & chicken terrine, plum chutney, toasted brioche

Roasted butternut squash & beets, chicory, maple glazed fig, dukkah 🛯 🕑

MAINS

Roast seabass, caper crushed potatoes, wilted gem, crab bisque 🜒

Braised beef blade & grilled fillet mignon, creamed potatoes, red wine, mushrooms, shallots & bacon

Spinach, cauliflower & chestnut Wellington, root veg, sprouts & vegan gravy @

10oz Ribeye steak, with chips or mash, herb grilled mushroom, roasted shallot and your choice of Béarnaise, peppercorn or garlic & parsley butter

DESSERTS

Chocolate truffle cake, honeycomb, raspberry sauce

Lemon cheesecake, roasted plum ④

Pear & blackberry frangipane tart, crème fraiche

Coffee & chocolates to finish

Upgrade to a glass of Champagne on arrival & a seasonal cocktail to finish +£16 per person





Bookings are highly recommended on New Year's Eve, this menu is only available on 31st December 2021.

All set menu bookings require a non-refundable £10 deposit per head to secure the reservation.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions, we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our restaurants, this may not always be possible.

