



New Years Eve Four Course Dinner and DJ

£80pp Served From 6pm

Wine pairings available

Glass of Castelnau Brut Reserve on Arrival

A £10pp deposit will be required & menu choices to be given ideally by 19th December, no later than 23rd Dec

Starters

Roasted Celeriac and Truffle Soup, Celeriac Crisps

Seared Scallops, Pork Ballotine, Pea Puree, Crispy Onions

Anno Gin Cured Salmon, Crispy Salmon Skin, Micro Melon, Pickled Beetroot, Lemon Oil

Sauté Wild Mushroom Sage Focaccia, Crispy Sage, Scotch Bonnet Chilli Oil

Mains

Lobster Risotto, Champagne Sabayon, Seaweed Cracker

Pan Roasted Chicken, Confit Chicken & Black Pudding Terrine, Crispy Artichoke, Chicken Butter Sauce

Roasted Venison Loin, Butternut Squash, King Oyster Mushroom, Potato Terrine, Juniper Jus

Breaded Halloumi, Tomato Jam, Roasted Vegetables and Fine Beans, Lemon Oil

Desserts

Salted Caramel Panna Cotta, Banana Bread, Rum Glazed Banana

Apple Tarte Tatin, Cinnamon Ice Cream, Apple Gel

Peanut Butter Cheesecake, Raspberry Sorbet, Raspberry Jelly, Candied Peanuts

Dark Chocolate and Blackberry Fondant, Sabayon Topped Macerated Blackberries

Cheese Course

Black Bomber, Kentish Blue, Cornish Brie with Celery, Grapes, Red Onion Marmalade

*Please ask your Server should you have any specific dietary requirements or need allergen information
Some dishes may contain nuts or traces of nut oil, many dishes can be made gluten free if
required.*

Vegan dishes available upon request.

Please note: A 10% service charge will be added to the bill.