

NEW YEAR'S EVE

MENU

AMUSE-BOUCHE

Spiced sundried tomato mousse (V)
in a basil and parmesan basket

STARTERS

Curried parsnip and pear soup (V)(**)
crispy onion croutons

Pan seared duck breast
slow roasted plum and red cabbage purée, orange glaze

Pancetta wrapped scallops
parsnip and vanilla purée, toasted walnuts, pea shoots
Cold Pressed Oil Company dressing

Burratina salad (V)
chargrilled peaches, sundried cherry tomato,
toasted pine nut and basil drizzle

MAINS

**Chestnut & Portobello mushroom, spinach,
walnut Wellington (VE)**
roast sweet potato fondant, sautéed curly kale, onion gravy

Pan fried halibut fillets
Saffron risotto tian, clarified Atlantic prawn butter, samphire

Lamb fillet, Pancetta and mint filo parcel
fondant potato, rainbow roast vegetables, rosemary jus

Skillet roasted fillet of Surrey Farm beef
duo of dauphinoise, roasted maple and thyme baby carrots,
cauliflower florets, jus

DESSERTS

Dessert tasting platter (V)
Rich chocolate brownie,
Lemon tart,
Cherry bakewell,
Baked cookie cheesecake
Pecan pie

£49.99