



NEW YEARS EVE MENU

Canapés with a glass of Champagne

£75 per head

Appetiser

Roasted beetroot and fennel soup, mini cheese twists (V)

Starters

Smoked chicken and black pudding terrine, piccalilli, crispy pancetta, sour dough crisps (can be GF)

or

Mediterranean vegetable tian, spiced tomato relish, sour dough crisps (V) (Ve) (can be gf)

Mains

Compressed confit lamb leg, Hasselback potatoes, savoy and soy bean ragu, red currant jelly glaze (gf)

OR

roasted vegetable tian, tomato and oregano sauce, Hasselback potatoes, savoy and soy bean ragu, (GF) (VE)

DESSERTS

ASSIETTE OF VANILLA, VANILLA CRÈME BRULLEE, PANNA COTTA, FOREST FRUIT COMPOTE, WHITE CHOCOLATE, AND VANILLA CHEESECAKE,

CHEESE COURSE

CHEESE PLATE, BLACK BOMBER, CORNISH YARG, OXFORD BLUE, APPLE SLICES, CELERY STICKS, SELECTION OF BISCUITS, PEAR AND WHITE WINE CHUTNEY

Please inform us of any specific dietary or allergy requirements

