



BY RESERVATION ONLY

# NEW YEAR'S EVE 2024

4 COURSES, GLASS OF CHAMPAGNE, LIVE MUSIC & ENTERTAINMENT

£79.95 PER PERSON | 7PM – 1AM

## Soup

Tomato and red pepper soup, roasted feta croutons, basil oil V GF

Leek and potato soup, crispy bacon, garlic croutons V GF

## Starter

Spicy vegetable parcels, mashed aubergine with tahini, preserved lemon, balsamic glaze, confit tomato V

Panko fried confit duck, green bean salad, spring onion aioli

Smoked salmon and baby prawn cocktail roulade with red cabbage and fennel slaw, smoked chilli jam GF

## Mains

Lemon roasted hake, herb crust, shellfish risotto, nori powder, crispy artichokes GF

Lamb rump, dauphinoise potatoes, confit garlic, honey carrots, rosemary sauce GF

Pork collar with creamy mushroom ragout, truffled parsnips, bacon crumb, gravy GF

Spicy cauliflower fritters, butternut puree, basmati rice, coconut granola V GF

## Desserts

### Tiramisu V

Chocolate sponge, mascarpone, ladyfingers soaked in Marsala wine and espresso

### Paris-Brest Pistachio V

Choux pastry with pistachio cream and almonds

### Mous Sokolato V

Chocolate sponge cake, rich dark chocolate mousse, strawberry pieces, covered with dark chocolate ganache