

New Year's Eve Dinner

5 courses £95 (U18's £49)

Champagne Reception from 7pm, Sit Down 7:30pm

Live Entertainment with Tom Strawbridge & The Infrequents

Seafood Platter (GF)

Quenelles of Crab Mayonnaise, Crevettes Marie Rose, Smoked Salmon, Smoked Mackerel, Celeriac Remoulade, Watercress & Micro Herb Salad, Brown Bread & Butter Fingers

Farmhouse Charcuterie & Ham Hock Terrine (GFA)

Baby Cornichons, Cherry Tomatoes, Red Onion Marmalade, Toasted Rustic Bread

Carpaccio of Melon & Pineapple (GF) (V/VE) Lime Zest, Pineapple Rum

Warm Rustique Thyme Scented Camembert To Share (GFA) (V) Crudités, Garlic Sippets



Winter Vegetable Broth (GF) (V/VE) Rustic Croutons

OR

Limoncello Sorbet (GF) (V/VE)



Fillet of Beef Wellington (GFA) Served Pink or Well Done, Parsnip Puree, Red Wine Jus

Confit Leg & Roast Breast of Duck (GF) Puy Lentils, Grand Marnier Jus

Pan-Roasted Turbot (GF) Crushed New Potatoes, Asparagus Hollandaise

Parship & Wild Mushroom Wellington (GFA) (V/VE) Butter Bean Puree, Vegan Jus

Sharing Bowls of Duck Fat Roast Potatoes, Steamed Winter Greens & Cauliflower Cheese



Classic Crème Brulee (GFA) Hazelnut Biscotti

Traditional Apple Strudel (GFA) Crème Anglaise

Mixed Wild Berry Eton Mess (GFA) Crushed Meringue

Raspberry & Vanilla Cheesecake* (GFA) Winter Berry Coulis, Guernsey Cream

The Farmhouse Cheese Selection (GFA)

Mature Cheddar, Brie & Stilton with Chutney, Celery, Grapes, Caramelised Walnuts & Biscuits



Tea, Coffee & Farmhouse Shortbread



"Night Cap" (Supplement £5.00 per glass)

Boschendal Vin D'or Dessert Wine

Cockburns 2000 Port

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Available | *Vegan Option Available.
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.