

# NEW YEARS EVE

## New Years Eve Menu

### Amuse-Bouche

Carrot & Ginger Soup  
Pumpkin Seed Crumb (V) (GF)

### Starters

Goats Cheese Pannacotta  
Heritage Beetroot Carpaccio, Pistachio Crumb,  
Balsamic Caviar, Red Vein Sorrel (V) (GF)

Roast Cutlet of Lamb  
Minted Pea Puree, Fresh Peas Shoots,  
Red Cabbage, Crumbled Fetta (GF)

Hand Picked Lymington Crab  
Chilled Cucumber Gazpacho,  
Horseradish Cream, Pickled Radish (GF)

Char-Grilled Courgette  
Cherry Tomato Ratatouille, Tempura Shallot Rings,  
Crispy Capers, Aged Balsamic (V)

### Refresher

Champagne Sorbet

### Main Course

Roast Breast of Duck & Confit Leg Wellington  
Fondant Potatoes, Tenderstem Broccoli, Baby Carrots, Thyme Jus

British Beef Fillet  
Anna Potato, Sautéed New Forest Mushrooms, Roast Parsnip Puree,  
Crisp Kale, Red Wine Jus, Winter Truffle Oil (GF)

Pan Roast Fillet of Stone Bass  
Potato Rosti, Pak-choi, Torched Cauliflower,  
Flaked Smoked Trout, Green Pea Veloute (GF)

Chestnut & Winter Vegetable Baked Suet Pie  
Potato Galette, Baby Winter Vegetables,  
Red Wine & Thyme Reduction (V)

### Dessert

Dessert & Cheese Table (GF)

### To Finish

Coffee & Pettit Fours

**£65.00 Per Head**

(GF) available gluten free

