

NEW YEAR'S EVE DINNER MENU

AMUSE-BOUCHE

Roasted Pumpkin Soup,
*Pancetta Crisp, Hazelnut Oil**

STARTERS

Rosary Ash Goats Cheese,
*Quince Jam, Roasted Pistachio Crumb,
Ciabatta Melba Toast (V)*

Smoked Breast of Chicken,
*Gorgonzola, Pickled Red Onion
& Rocket Salad, Cranberry & Orange**

Beetroot & Gin Cured Salmon,
*Confit Egg Yolk, Tiger Prawn, Red Vine Sorel**

Portobello Mushroom, Quinoa,
*Sunblush Chery Tomato, Haloumi,
Hampshire Watercress, Balsamic Syrup (V)*

REFRESHER

Prosecco Sorbet

MAINS

Pan Fried Duck Breast,
Confit Duck Leg Wellington,
*Pak Choi, Roasted Carrot Puree,
Port & Orange Jus*

Cardington Beef Fillet Medallions,
*Heritage Baby Carrots, Red Chicory,
Grilled Plum Tomato, Posh Chips,
Béarnaise Sauce*

Crusted Cod Loin,
*Tender Stem Broccoli, Sugar Snap Peas,
New Potatoes, Caramelized Oranges,
Citrus & Saffron Sauce*

Spinach Pancakes Filled with
Roasted Red Pepper & Ricotta Cheese,
*Tomato Sauce, Rocket, Italian Hard Cheese,
Garlic Toast (V)*

DESSERT

Dessert & Cheese Table

TO FINISH

Coffee & Petit Fours

£75 per person

*Available Gluten Free • (V) denotes vegetarian dish
A 10% service charge is added to the final
bill for groups of 6 or more