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# New Year's Eve 2019|20

## Canapés on arrival

### Starters

Pea and chervil panna cotta, horseradish, artichoke, pickled baby turnip and candied walnuts

Ham hock and leek terrine, textures of apple and pear, classic Cumberland sauce

Juniper, beetroot and dill cured salmon, home pickles, pink grapefruit, salmon caviar, lemon crème fraîche and wholemeal cracker

### Soup

Butternut squash, carrot and caraway soup  
with charred and wilted little gem and radicchio

### Mains

Pot-roasted sirloin of Welsh black beef, roasted celeriac,  
wilted spinach, carrot and star anise purée, dauphinoise potato & cocoa demi-glace

Pan-roasted halibut, saffron and green onion pomme purée, caramelised shallots,  
char-grilled baby leeks & ginger butter sauce

Pithivier of wild mushrooms, beetroot and parsnip purée, carrot crisp,  
with truffle and tarragon cream

### Desserts

Elderflower and almond crème brûlée tart, torched mango & mascarpone cream

Chilled lemon and pistachio soufflé, ginger and orange biscuit,  
mixed berries & cracked black pepper

Coffee & petits fours

£67 per person

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