

# NEW YEARS EVE MENU

**6 Course Dinner for £85 per person**

Canapés & Chilled Champagne

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Artichoke Cream and Smoked Almond Crumble, Focaccia

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Tomato Soup, Ragout of Root Vegetables, Herb Spätzle

Honey Glazed Pork Fillet, Parsnip, spiced Lentil Dressing

Cold Poached & Smoked Salmon, Caviar & Soft Herb  
Cultured Cream, Dill Seasoned Cucumber

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Roast Fillet of Beef, Truffle and Parmesan Potato Puree,  
King Brown Mushroom, Celeriac, Red Wine and Shallot Jus

Grilled Fillet of Halibut, Brown Shrimp and  
Lemon Butter, Spinach, Confit Saffron New Potatoes

Baked flat mushroom, lentil and chestnut pithivier, parsnip cream  
Roasted butter nut squash

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Chase Slow Gin, winter berry baked Alaska

Charcoal Roasted Pineapple, Rum Sauce,  
Warm Spiced Madeline's

Vegan chocolate fondue (to share), banana chip & pistachio  
biscotti, marshmallow, date cake, brownie, fudge

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British Cheese, Winter Chutney, Grapes, Celery,  
Candied Walnuts, Selection of Crackers *(served at midnight)*

