

New Year's Eve dinner

No.15 canapés

Severn and Wye smoked salmon

Croque Madame, quail's egg

Poppy seed and lemon 'amuse bouche'

To start

White onion soup, bone marrow crostini

and

Homemade goat's cheese, toasted cobnuts, beetroot, pickled walnuts

and

Dover sole meunière, lemon, capers, bearnaise sauce

Mains

Pan-roast goose breast, confit leg pithivier, parsley root purée,
greens, cranberry sauce

Dessert

Chocolate and salt caramel tart, orange and buckthorn sorbet,
cookie crumbs

To finish

Coffee and petit fours

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergens

