



# NEW YEAR'S EVE

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## MENU

### STARTERS

**Cream of Jerusalem artichoke soup (v)**  
salsify cream and truffle oil

**King scallop Thermidor**  
rich mustard and cream sauce

**Game terrine**  
pickled vegetables, tarragon mayo  
and baked bread

**Wild mushroom rarebit (v)**  
served on toasted Bread of Heaven bloomer

### TO REFRESH

**Champagne granita**

### MAINS

**Beef Wellington**  
chateau potatoes, roasted baby roots  
and port jus

**Pan-fried duck breast with confit duck bonbon**  
sweetheart cabbage, chateau potatoes  
and redcurrant jus

**Lemon sole fillets**  
filled with a smoked salmon mousse,  
spinach puree, duchess potatoes  
and Champagne cream

**Wild mushroom risotto (v)**  
Norbury blue, basil crumb and watercress oil

### DESSERTS

**Mini dessert plate**  
apple tart tatin, baileys crème brûlée  
and chocolate torte

### OPTIONAL CHEESE COURSE

**Cheese board**  
crackers, chutney, grapes and celery  
(£5 supplement)

**£35.00**