

New Year's Eve Party Night

WITH ADDED EXTRA SPA-RKLE



CANAPÉS ON ARRIVAL

A selection of artisan breads, whipped butters (GF) VG available

FIRST COURSE

H C H gin and honey cured salmon, poached lobster tail,
crispy crab cake, dill emulsion, sea herbs (GF)

Ham hock terrine, pickled baby beetroots, winter truffle dressing (GF)

Roasted butternut squash soup, chilli crème fraîche (GF, V) VG available

SECOND COURSE

Fillet of local beef, dauphinoise potatoes, smoked pancetta jus (GF)

Fillet of salmon, mussels, crayfish, champagne chowder (GF)

Seasonal mushroom wellington, baby spinach, Jerusalem artichokes, white onion velouté (VG)

THIRD COURSE

Hickory Chicory Choc, a trio of 80% dark chocolate mousse, chicory and white couverture VG available

FOURTH COURSE

Selection of regional English cheeses, pickled walnuts, grapes, quince jelly VG available

FIFTH COURSE

Coffee and petit fours



V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Please note, the recommended daily intake for adults is 2000 kcal a day.