

NEW YEARS EVE 2025

A champagne and canapes reception followed by a four course meal then petit fours

AMUSE BOUCHE

Truffle Espuma

Sauteed Wild Mushrooms, Sherry Vinegar Gel, Crispy Onions

Cider Poached Pear

Gorgonzola & Parma Ham

Beetroot Parisienne

Horseradish & Whipped 'Feta'

STARTERS

Whisky Cured Salmon

Caviar, Puffed Pearl Barley, Fennel Remoulade & Whiskey Gel

Duck Terrine

Wrapped in Streaky Bacon, Kirsch-Soaked Cherries, Pistachios & House Brioche Roll

Maple Roast Celeriac

Watercress Puree, Caramelized Apple Puree, Sherry Vinegar Reduction, Crispy Onions & Baby Watercress

MAINS

Confit Cod

Blistered Cherry Tomatoes, Caviar, Winter Root Vegetable Ratatouille, Parsley & White Wine Sauce

Chicken Wellington

Herby Pancakes, Mushroom Duxelle, Chicken Mousse, Parma Ham. Served with Truffled Mash Potatoes, Buttered Brassicas & Gravy

Treacle Braised Beef Rib

Short Rib Braised in Treacle with Glazed Carrots, Parsley Puree, Pomme Anna & Red Wine Jus

Butternut Squash & Feta Pithivier

Sherry Vinegar Gel, Butternut Squash Puree, Herby Mashed Potatoes

DESSERTS

Chocolate Fondant

Cherry Ice Cream, Cherry Gel, Boozy Cherries and Cocoa Nib Tuile

Cheese Selection

Abbots Gold, brie, goats cheese, cheddar, Harrogate blue, with Croutes, Chutney & Grapes

Clementine & Tofu Posset

Toasted Almonds, Candied Peel, Mixed Berry Gel

CANAPES

Brie & Cranberry Croquettes

Scotched Quails Egg, House Brown Sauce

Parsnip Bahji, Hung Minted Coconut Yoghurt

Pulled Pork Bon Bons

Desserts Followed By Petit Fours...