



2021

## NEW YEAR'S EVE MENU

Amuse Bouche

### TO START

Three Mushroom Ardennes Pate, Herb Crouton, Shallot & Roast Garlic  
Chutney (Vg)

Pan Seared Scallops, Spiced Saddleback Pork Belly, Pickled Fennel & Sweet  
Carrot Puree

Bacon and Rabbit Terrine, Crushed Peas, Heritage Beets

Confit Duck and Sweet Potato Croquettes, Caramelized Onion Mayonnaise

### Intermediate Gin And Tonic Sorbet

### MAINS

All Served With, Steamed Pod & Roasted Baby Root Vegetables

Fillet of Beef Cooked Pink, Cognac Café Al Latte, Fondant Potato

Baked Cod Loin, Garlic And Herb Potato Cake, Parsley Sauce

Breast of Guinea Fowl, Truffle Mash, Confit Leg Bon Bon, Pan Gravy

Beetroot Wellington, Winter Root Dauphinoise, Red Wine and Braised Leek Jus  
(Vg)

### DESSERTS

White Chocolate Parfait, Boozy Raspberries

Negroni Panna Cotta

Pistachio & Rosewater, Cracked Brownie, Vanilla Iced Cream (Vg)

Selection of Regional Cheese & Biscuits



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Join us for a new year and a great night in your local.  
Dinner, drinking and DJ all night long.  
**From 7pm £60 per head.**

Join us for drinks only from 8.30pm by purchasing your  
'cocktail ticket' for £20 per head.

(A choice of cocktail included)

(Cocktail tickets available for pre-purchase and on the night.)