

NEW YEAR'S EVE

Ballroom Celebration

Arrival champagne & canapes

STARTERS

Artichoke parcel, pickled kohlrabi, tofu pesto, pear consommé (v)
Pressed venison terrine, roast apple puree, peach jelly, charcoal salted brioche
King prawn & lobster cocktail, pickled cucumber, caviar, foraged herbs (gf)

MAINS

Wagyu beef fillet, truffle mash, broccoli, rainbow carrot,
Roscoff onion, Bordelaise sauce (gf)
Black cod, crab bonbon, cavolo nero, confit fennel, lemon caper dressing
Sweet potato millefeuille, wild mushroom confit, cauliflower, cep cream (vg, gf)

DESSERTS

Winter berry crumble tart, cinnamon crème anglaise (v)
Salted caramel fondant, fudge, clotted cream ice cream (v)
Caramelised chilli pineapple, peppermint syrup, coconut gelato (vg, gf)

Freshly brewed tea, coffee with chocolate truffles

Half a bottle of red or white wine per person
Midnight champagne



£150 PER PERSON

**OR £245 PER PERSON WITH AN OVERNIGHT
STAY INCLUDING PARKING AND BREAKFAST**

Our resident DJ will be playing until 1am

Menus may be subject to change based on food item availability.

