

# NEW YEAR'S EVE *Ballroom* CELEBRATION

Arrival champagne & canapés

## STARTER

Pressed wild rabbit terrine, roast beet purée, sweet clementine, charcoal salted brioche

Goat's cheese aged balsamic tomato brûlée, macerated figs,  
red chard, horseradish basil emulsion (v, gf)

## MAIN

Wagyu Beef fillet, truffle rosti, broccoli, rainbow carrot,  
roscoff onion floss, thyme poivrade sauce

Poached lemon sole, lobster crab bonbon, cavolo nero,  
confit fennel, lemon caper dressing

Butternut squash buckwheat cabbage parcel, garlic mash,  
charred cauliflower, honeyed bourbon cream (v, gf)

## DESSERT

Morello cherry crumble tart, Kirsberry crème anglaise (v)

Chocolate pistachio crémeux, champagne diplomat cream (v)

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Macaron Marbre & chocolate truffles

Freshly brewed tea & coffee with mini mince pies

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Half a bottle of red or white wine per person

Glass of champagne at midnight

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**£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.