

New Year's Eve
Thursday 31st December 2026

Roasted Butternut Squash Soup (V)

Crispy Croutons

Torpedo Prawns

Celeriac Puree, Mango, Onion Salad

Ham Hock Terrine

Piccalilli, Onion Chutney, Watercress

Scallops

Saffron Risotto, Herb Cream, Parmesan Cheese

Goats Cheese

Watercress, Poached Apple, Peacan Nuts, Balsamic

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Champagne Sorbet

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Fillet Of Beef

Diced Herb Potatoes, Carrot Puree, Red Onion, Cherry Tomatoes, Asparagus, Veal Jus

Rump of Lamb

Anna Potatoes, French Beans, Onion Puree, Onion Rings, Lamb Jus

Tandoori Chicken Supreme

Potato Pave, Pak Choi, Dill & Yoghurt Sauce

Halibut

Sauteed Potatoes, Ratatouille, Asparagus, Herb Oil

Ravioli (V)

Ricotta Cheese, Spinach, Tomato Sauce

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Chocolate Roulade

Mixed Berry Compote, Chocolate Sauce, Ice Cream

Spiced Poached Pears

Clotted Cream, Caramel Sauce

Strawberry Pavlova

Strawberries, Chantilly Cream, Strawberry Sauce

Passion Fruit Cheesecake

Passion Fruit Sorbet

Selection of English & Continental Cheese

Grapes, Celery, Savoury Biscuits

Coffee / Tea & Petit Fours

£99.50 per person, including VAT

A discretionary 12% service charge will be added to your final bill.

. Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. (V) denotes dishes suitable for **Vegetarian Dishes**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.