

New Year's Eve Menu

Cream of Norfolk Mushroom & Tarragon Soup, Truffle Oil & Croutons

Beetroot Cured Salmon, Pickled Apple, Lemon Puree & fennel Shavings

Seared Pigeon Breast, Celeriac, Puy Lentils & Madeira Sauce

Rosary Ash Goats Cheese, Caramelised Shallots, Toasted Walnuts with a Black Grape Oil

Amuse Bouche

Gin & Tonic Sorbet

Mains

Swannington Beef Fillet with Braised Ox Tail, Garlic Mashed Potato, Kale & Thyme Jus
Noisette

Butter Poached Halibut, New Potato Pomme Anna, Leeks, Saffron Aioli & Dill Butter Sauce

Smoked Pork Fillet, Crisp Pork Belly & Hock Rilette, Rosemary Potatoes, Honeyed Parsnip
with a Sweet Cider Gravy & Burnt Apple Puree

Fairy-tale Pumpkin , Wild Mushroom & Spinach Wellington, Roast Potatoes buttered Carrot
& Parsley Cream Sauce

Pre Dessert

Coconut Posset

Desserts

Sticky Figgy Pudding, Caramel Sauce & Vanilla Ice cream

Hibiscus & Lemon Set Cream, Pistachio Crumb & Sesame Tuille

Irish Cream & White Chocolate Cheesecake With Mulled Raspberries

Dark Chocolate & Cherry Torte, Warm Brownie & Honeycomb with Salted Caramel Ice
Cream

Cheese's with Grapes, Pressed Celery, Quince & Malted Crackers