2025
New Year's Eve Menu

Canapes on arrival

Cured salmon & caviar blinis
Mini toad in the hole
Curried tempura cauliflower
Stuffed peppadew pepper

Starters

Wild mushroom & tarragon velouté, truffle oil (VE.GF)

Hot smoked salmon & leek terrine, sauce gribiche, melba toast

Asian glazed pork cheek, cauliflower puree

Mains

Roast lamb rump, braised shoulder parcel, potato gratin, cavolo nero, glazed carrots, red wine jus (GF)

Free range chicken breast, confit leg bon bon, Anna potato, tender stem broccoli, roast shallot, thyme Jus

French shallot tart, potato galette, glazed carrots, tender stem broccoli, red wine reduction (VE)

Desserts

Hot chocolate fondant, candied pistachios, cherry ice cream

Madagascan vanilla crème brulee, shortbread biscuit (GF Available)

Vodka poached peach, raspberry coulis, vegan ice cream (VE)

Coffee & Petit fours

Cheese Grazing Table

English artisan cheese board, grapes, celery, chutney, biscuits (GF Available)