



New Year's Eve menu 2024

Canapes on arrival

Mini Yorkshire with rare roast beef

Red pepper arancini

Honey & mustard glazed sausages

Vodka cured salmon blinis

Roast Jerusalem artichoke velouté (VE.GF)

King prawn cocktail, little gem, Marie rose sauce, soda bread

Smoked ham hock & chorizo terrine, piccalilli

Roast beef fillet, potato gratin, winter greens, glazed carrots, red wine jus

Free range chicken breast, fondant potato, confit shallots, winter greens, sauce au poivre (GF)

Heritage beetroot tart tatin, potato gratin, winter greens, glazed carrots

Lemon meringue pie

Dark chocolate marquise, griottine cherries, cream, cherry coulis

English cheese board, grapes, celery, nuts, chutney