

NEW YEAR'S EVE EARLY DINNER

3 course menu - £150

STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC

Baby Leeks, Hazelnut, Warm Brioche

DRESSED DORSET CRAB & SMOKED SALMON TIAN

Cucumber, Lemon, Caviar

ROASTED & PICKLED GARDEN BEETROOTS

Goat's Curd, Sherry Vinegar, Pine Nut

MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF

Chestnuts, Carrot, Braised Cheek, Truffle Juice

GRILLED DOVER SOLE

Salsify, Almond, Romanesco, Lobster Bisque

POTATO & SEMOLINA GNOCCHI

Salsify, Artichoke, Cashew Nut Velouté

DESSERT

COFFEE, CARAMEL & CHOCOLATE BAR

WARM HAZELNUT FINANCIER

Prunes, Calvados & Orange

SELECTION OF SEASONAL CHEESES

Grapes, Crackers, Celery

NEW YEAR'S EVE
EARLY DINNER
VEGAN

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STARTER

AUBERGINE & TOFU TARTLET

Smoked & Crisp Aubergine, Onion Jam, Pine Nut

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT

Caramelised Celeriac Purée, Kale, Celeriac Jus

or

BRAISED WHITE ONION

Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus

DESSERT

SPICED PANNA COTTA

Sherry & Orange Compote, Speculoos Biscuit

or

REDCURRANT & VANILLA BAUBLE

Coconut Sorbet