

# NEW YEAR'S EVE LATE DINNER

4 course menu - £375

## STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC  
*Baby Leeks, Hazelnut, Warm Brioche*

*or*

DRESSED DORSET CRAB & SMOKED SALMON TIAN  
*Cucumber, Lemon, Caviar*

## MIDDLE COURSE

GRILLED DOVER SOLE  
*Salsify, Almond, Romanesco, Lobster Bisque*

## MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF  
*Chestnuts, Carrot, Braised Cheek, Truffle Juice*

*or*

HERB ROASTED GUINEA HEN  
*Creamed Cabbage, Pumpkin, Spiced Plum Purée, Sauce Vin Jaune*

## DESSERT

COFFEE, CARAMEL & CHOCOLATE BAR

*or*

WARM HAZELNUT FINANCIER  
*Prunes, Calvados & Orange*

*or*

SELECTION OF SEASONAL CHEESES  
*Grapes, Crackers, Celery*

# NEW YEAR'S EVE LATE DINNER VEGAN

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## STARTER

### AUBERGINE & TOFU TARTLET

*Smoked & Crisp Aubergine, Onion Jam, Pine Nut*

## MIDDLE COURSE

### ITALIAN WINTER LEAVES

*Cashew Curd, Carrot, Clementine*

## 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*