

# NEW YEARS EVE

£69.95 PER PERSON

£34.95 per child 12 & under

## STARTERS

Celeriac and apple soup with freshly baked bread (G, D)

Duck terrine, tarragon oil, pear and beurre noisette puree (N)

Cured monkfish, sherry vinegar dressing, grapes, sea herbs (SD, F)

## MAINS

Treacle cured fillet steak, potato rosti, onion soubise red wine sauce (Y, D)

Pan roast halibut, charred leeks, baby potatoes, salsa verde (F, SD, D)

Jerusalem artichoke, chestnut and spinach pithivier, dressed salad (G, N, D)

## DESSERTS

Dark chocolate pave, dark cherries (D, E, G)

Perl Wen cheese, caramelised brioche, fig and port purée (SD, D, G)

Spiced orange posset, shortbread biscuit (D, G)

Coffee and petite fours



The following key will help you to identify what allergens are present in our dishes

C - Celery Cr - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur dioxide L - Lupin N - Nuts  
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians VG - Suitable for vegans