

DISCO BALL NEW YEAR MENU £70PP



Rock Oyster Thermidor
Glazed with sharp English cheddar

Roasted Chestnuts and Celeriac Soup (vg)
Pickled chanterelle mushrooms

Venison Pie
Confit short rib lollipop, coffee & Juniper jus

Hand-dive King Scallop
Carrot & ginger puree, dry vermouth & citrus sauce

Caramelised Salsify (vg)
Braised salsify glazed with sugar cane and white wine, micro lemon balm

Vichyssoise (vg)
leek, potatoes, onions and cream

Beef Wellington
Jerusalem artichoke purée, port wine jus

Sous Vide Spiced Roast Goose Breast
Teriyaki glazed wild goose with cracking black rice, yuzu

Trio of Beetroot, Celeriac and Sweet Potato Pie (vg)
with January king ragout

Pan-Roasted Halibut
Sapphire fritter, langoustine velouté and peppered pancetta

Mulled Wine Granita (vg)

European Cheese selection (£5pp supplement)
Winter fruit chutney, quince jelly selection of biscuits and crackers with celery sticks and grapes

Poached Conference Pear with toasted hazelnuts and Chantilly cream (vg)

Dark Chocolate Fondant with cherry anglaise and white chocolate ice cream

Flaming Baked Alaska with liquored black cherries and white chocolate anglaise

A 12.5% optional service charge will be added to your final bill. Please let a team member know of any special dietary allergies.

