



New Years Eve 2018

Goat's Cheese Espuma
candied walnut, pear compote

Smoked Duck
smoked ham, cherry muesli

Gin and Tonic Cured Trout
textures of cucumber

Hen of the Woods
pickled girolles, sweet and sour green bean salad

Champagne and Chambord Granita

Venison Loin
chocolate, chilli, beetroot, fondant potato

Scallop Tortellini
beef consommé, sliced truffle

Rosemary and Burnt Onion Cauliflower Steak
textures of cauliflower, cashew butter

Coconut Meringue
bounty, charred pineapple, mango sorbet

Blackened Strawberry Pannacotta
black pepper ice cream

After Dinner Chocolates
mint, rose water, hazelnut

Glass of Bubbly at Midnight

£70 per head