



NEW YEAR'S EVE 2025

Roasted Red Pepper & Tomato Soup (gf, vg)
basil oil

King Prawn Cocktail (gf)
Marie rose, lemon, iceberg salad

Pearl Onion & Butternut Squash Tart Tatin (vg)
micro salad

Burrata with Prosciutto & Figs (gf, va)
honey glaze & salted walnuts

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Gin & Lemon Sorbet (gf, vg)

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Herb Crusted Lamb (ga)
celeriac puree, confit shallot

Pork Belly (ga)
apple compote, celeriac puree, confit shallot

both served with braised red cabbage, tenderstem broccoli, potato mille feuille
& a red wine reduction

Roasted Loin of Cod (gf)
brown shrimp butter
wilted spinach, tenderstem broccoli, potato mille feuille

Charred Hispi Cabbage (gf, vg)
lentil dahl, date chutney, coconut yoghurt

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Clementine & Prosecco Tart (gf, vg)
prosecco sorbet, candied orange
served with a glass of prosecco

After Dinner Mint & Dark Chocolate (v)
with a crisp biscuit base, white chocolate & mint mousse, finished with dark chocolate & mint
served with a glass of port

Strawberry & Gin Cheesecake Sundae (ga, v, va)
layers of crumble, strawberry cream, strawberry-gin compote, fresh strawberries, finished with strawberry ice cream
served with a miniature strawberry G&T

Cheese & Biscuits (ga, va)
classic & modern cheeses served with chutney, crackers & traditional accompaniments
served with a glass of dessert wine

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Tea & Coffee