



NEW YEAR'S EVE 2026

BUTTERNUT SQUASH SOUP (gf, vg)

roasted butternut squash, sage oil and crisp shallots

CRAB & SMOKED SALMON (gf)

white crab meat, oak-smoked salmon, avocado purée, shaved fennel and green apple,
finished with a spiced brown crab mayonnaise

CHICKEN & BRANDY PARFAIT (ga, va)

smooth chicken liver parfait, toasted brioche, spiced fruit chutney & balsamic glaze

PORCINI & MASCARPONE ARANCINI (ga, v, va)

golden porcini & mascarpone arancini, pickled wild mushrooms, cauliflower puree, parmesan & micro herbs

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LEMON & ELDERFLOWER SORBET (gf, vg)

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STEAK DIANE (ga)

pan-seared sirloin steak, classic Diane sauce

(please note this is finished in the sauce and cannot be cooked to order)

with fondant potato, heritage carrot, fine green beans & parsnip puree

CHICKEN & PROSCIUTTO (gf)

roasted chicken breast wrapped in prosciutto, white wine & herb cream

with fondant potato, heritage carrot, fine green beans & parsnip puree

CARROT WELLINGTON (ga, vg)

golden carrot, spinach & mushroom wellington, spiced carrot marmalade

with fondant potato, heritage carrot, fine green beans & parsnip puree

PAN-ROASTED SEABASS (gf)

crisp-skinned seabass, smoky pea & mint purée, pancetta crisp

with fondant potato, heritage carrot, fine green beans

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CHOCOLATE TRUFFLE TORTE (gf, vg)

rich chocolate torte, dark chocolate ganache, vanilla pod ice cream & chocolate soil

SALTED CARAMEL & PEAR LAYER CAKE (v)

hazelnut dacquoise, salted caramel Bavarian cream and delicate pear, finished with a glossy caramel glaze, milk
chocolate edging and a golden honeycomb crunch

BLOOD ORANGE PANNA COTTA TART (ga, v, va)

blood orange panna cotta, crisp pastry, blood orange sorbet & candied orange

CHEESE SELECTION (ga, v)

A selection of British & Continental cheeses, artisan biscuits, spiced chutney, grapes and celery

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TEA & COFFEE