

# NEW YEARS EVE

Our Head Chef Harry has put together an amazing 6 course menu to see in the New Year! Complete with a cocktail to toast in 2026!

£99 a head, from 7:30pm

## Bubbles & Canapes

Goats Cheese, Pistachio & Beetroot  
Smoked Salmon & Cream Cheese Bellini  
Lamb & Parmesan Croquette

## Amuse-Bouche

Duck Liver Parfait, Parkin & Stem Ginger

## Starter

Cheese Soufflé, Dukkha Crumb

## Fish Course

Scallops & Chorizo, Cauliflower Puree, Red Wine Jus

## Meat Course

Beef Wellington, King Oyster Mushroom, Parsnip Puree & Port Jus

## Dessert

Chocolate Fondant, Salted Caramel Ice Cream

## To Finish

Petit Fours & Chocolate Espresso Martini

*Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering*

*Substitutions are available to support dietary needs.*

*A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks*

