



New Years Eve Dinner

2025

8 Course Menu + Welcome Cocktail
£100 per person

Chefs Canapés

Roscoff Onion Brioche, Marmite Whipped Butter (v)

Mackerel

Goats Cheese Mousse, Beetroot

Vegetarian (v)

White Nancy Tortellini, Jerusalem Artichoke Velouté, Artichoke Rice Cracker

Butternut Squash (v)

Tartlet, Miso Caramel, Pumpkin & Maple Sorbet

Beef

Slow Cooked & Seared Fillet, Pomme Anna, King Oyster Mushroom,
Baby Carrot, Bordelaise Sauce

Vegetarian (v)

Woodland Mushroom Risotto, Charred King Oyster Mushroom

Cheese (v)

Stow Blue, Fig Roll, Burnt Apple Purée

Cheesecake (v)

Whipped Vanilla Cheesecake, Shortbread, Pineapple, Passion Fruit & Mango Sorbet

Chocolate (v)

Delice, Cocoa Crisp, Rum & Raisin Ice Cream

After Dinner Treat (v)

Praline & White Chocolate Choux Bun

Bubbles at Midnight

(v) vegetarian

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.