



NEW YEARS EVE

Glass of Chapel Down Brut Sparkling Wine & Canapés

STARTERS

Chestnut & Parsnip Soup topped with Crispy Bacon
Smoked Salmon with Beetroot & Vodka Crème Fraîche Shot of Vodka.
Duck Confit & Duck Liver Terrine, Cornichons, Fig Chutney, Toasted Brioche
Seville Orange, Herb & Burrata Salad with Toasted Seeds(V)
(also available with Vegan Burrata (VG))

MAIN DISHES

Venison with Spiced Red Cabbage
Brussels Sprouts & Rosemary Roasted Charlotte Potatoes
Roasted Breast of Duck
Caramelised Onions and Pommes Fondant
8oz Fillet Steak, Truffle & Parmesan Fries
Rocket & Pickled Shallot Salad, Peppercorn Sauce
Fillet of Halibut
Salmon Caviar & Champagne Sauce, Wilted Spinach
Truffled Celeriac & Wild Mushroom Puff Pastry Tart
Wilted Spinach & Dauphinois Potatoes(VG)

SWEET ENDINGS

Black Forest Christmas Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & Hazelnut Crumbs
Vanilla Crème Brulée
Blackberries, Blackberry Gel & Mint
Mulled Wine Poached Pear
Taywells Vanilla Ice Cream, Honeycomb (VG)