



## **NEW YEAR'S EVE MENU – 31<sup>st</sup> December 2024**

**6pm to 8.30pm - £119 per person**

**9pm to Midnight - £149 per person**

**5 courses including a glass of Charles Heidsieck Champagne NV**

### **AMUSE & BREAD**

Salisbury goat cheese nougat, pistachio, apricot & rosemary (M,N,SD)

Mini milk loaf, Netherend butter, rosemary salt & pepper (M,E,G)

### **STARTERS**

#### **CORNISH CRAB**

beetroot panna cotta, pickled beetroot & caviar (C,F,M,SD)

#### **HEREFORD BEEF TARTAR SANDWICH**

caramelised onion, pickled onion & caviar (SD,G,M,F,E)

#### **WELSH RABBIT POTATO TERRINE**

walnut ketchup, pickled shallots & chives (M,G,N,SD)

#### **HERITAGE BEETROOT TARTAR**

artichoke custard & walnut ketchup (SD,N – Vegan)

### **MAINS**

#### **ROAST GRESSINGHAM DUCK BREAST**

confit duck leg, caramelized parsnip & Port jus (M,SD,G,E)

#### **ROASTED SCOTTISH HALIBUT**

Shellfish sauce, Cornish crab tortellini & celeriac (F,CE,C,G,E,M)

#### **CELERIAC STEAK**

Truffles wild English mushrooms, pickled celery, hazelnut & chive dressing (CE,SD,N – Vegan)

### **DESSERTS**

Black Forest gâteau, dark chocolate mousse, Kirsch & cherry sorbet (M,E,N,S,G)

British cheese plate – Somerset Brie, Stilton, Digestive biscuit & house chutney (M,G,SD)

### **PETIT FOUR**

Passion fruit & Champagne white chocolate bob bon (S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT