

Dinner Set Menu ~ 31st December, 2024 7.30pm

Cocktails & Canapés



*Spiced Duck Breast, Celeriac Remoulade, Caramelised Grapefruit (also available
with Chicken Breast if preferred)*

or

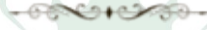
Beetroot & Goats Cheese Terrine, Coriander, Pistachio & Clementine Salad (V)



Monkfish Loin, Broad Bean, Pancetta & Prawn Stew, Tomato & Caper Salsa

or

Chestnut & Mushroom Pithivier, Creamed Brussels Sprouts (V)



Risalamande, Cherry Compote



Tea or Americano, Petit Fours

Five Courses - £49.95 per person

If you have any allergies, please let us know prior to ordering.

Dinner Set Menu ~ 1st January, 2025 7.30pm

Mini Seafood Platter including Gravadlax, Caviar, Smoked Trout

or

Cream of Asparagus Soup, Garlic Croutons (V)



*Braised Flank of Beef in Red Wine, Filo Crown, Carrot & Potato Gratin,
Maple & Horseradish Parsnips*

or

*Stuffed Aubergine, Carrot & Potato Gratin,
Maple & Horseradish Parsnips (V)*



Cranberry & White Chocolate Semifreddo



Fruit Cake, Cheese, Port

Four courses - £49.95 per person

If you have any allergies, please let us know prior to ordering.