

NYE

Dinner Menu

Starters

SMOKED MACKEREL PÂTÉ

Rich and creamy smoked mackerel pâté, served with warm toasted bloomer bread

BEETROOT CARPACCIO

Thinly sliced beetroot layered with creamy goat cheese, peppery rocket, and crunchy walnuts, drizzled with a light vinaigrette for a vibrant and refreshing dish.

Mains

BEEF WELLINGTON

Tender beef fillet wrapped in a golden puff pastry, layered with a rich mushroom duxelles and delicate prosciutto, served with truffle mashed potatoes, glazed carrots, asparagus and red wine jus

PORCHETTA & SCALLOPS

Tender rolled pork belly with crispy crackling, paired with seared scallops, fried black pudding, and a smooth apple purée. Served with creamy potato dauphinoise and glazed carrots for a perfectly balanced plate

CAULIFLOWER STEAK

Chargrilled cauliflower steak served on a creamy butterbean base, topped with zesty chimichurri for a vibrant and satisfying plant-based dish

Desserts

SPARKLE PARFAIT

A light tangy creamy lemon parfait with a raspberry soft compote centre, dipped in white chocolate cocoa butter and finished with a shimmer of gold

LUXURY CHEESEBOARD

A variety of unique cheeses served with fresh grapes, onion chutney and crackers

£44.95 per person
Pre order required