

# New Year's Evening Menu

Roast Italian tomato soup, basil crème fraiche

Scottish Haggis, neeps & carrots, Malt whisky sauce

Bresaola – thinly sliced air cured beef, rocket & Parmesan

St Ives Smoke house Salmon, pickled cucumber, citrus dressing

Crispy Pork belly, Thai style salad, sesame & nuts

Pan fried Pheasant breast, creamed potato, celeriac puree, Malbec red wine & vanilla sauce

Roast lamb rump, potato rosti cake, tender stem broccoli & carrot, Port & redcurrant sauce.

Pan fried Cornish wild Sea Bass, saffron creamed potato, Chive beurre blanc.

Confit of duck, Savoy cabbage, pancetta & chestnuts, sauté potatoes, Chinese five spice sauce.

Char grilled dry aged Sirloin steak, chips, pepper sauce, roast tomato & mushroom

cashew nut & cranberry nut roast, wild mushroom gravy, vegetable selection

Warm chocolate sponge, chocolate fudge sauce, ice cream

Apple tart tatin, Ice cream

Lemon Posett with raspberries, home made shortbread

Cheese - Baron Bigod, Harlech cheddar, Harrogate blue, Kidderton Ash

£70 Adults only

