



3-Course NYE Menu - £85

With a Welcome Drink*

~Starters~

Lobster Bisque

Seared King Scallops

Spinach & Cheese Gratiné

Crispy Duck Leg Confit
with Chinese 5-spice

Goat Cheese & Beetroot Tartelette (V)

Spicy Prawn & Avocado Taco

~Mains~

Roasted Rack of Lamb
served with gratin dauphinois, red wine jus & broccoli

Beef Tenderloin Medallion
served with spinach, truffle mashed potato & red wine jus

Roast Cod
served with saffron-new potato, roasted fennel, asparagus & bouillabaisse sauce

Roasted Cornfed Chicken Supreme
served with white wine & mushroom sauce & sautéed potato

Butternut Squash Risotto (VG)

~Desserts~

Chocolate Fondant

Apple Tarte Tatin

Lemon Sorbet with Raspberry

Salted Caramel Cheesecake

English & Continental Cheese Selection

**A glass of Champagne or a soft drink*

**Standard child's menu available*

For tables of 2-9 guests, a 12.5% service charge is discretionary.

For tables of 10 or more guests, a 12.5% service charge is automatically added. All service charges are shared among our team

All orders must be submitted a minimum of 72 hours in advance

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.