



## NEW YEAR'S EVE 2020

2 COURSES FOR £35

3 COURSES FOR £40

### STARTERS

Ham Hock Terrine, Piccalilli Puree, Pickled Garden Vegetables *DF/NF/GF\**

Nori Cured Salmon, Edamame Beans, Lime & Wasabi Crème Fraiche, Coriander

Whipped Goats Curd, Beetroot Textures *V/NF/GF*

Crispy Hens Egg, Sauteed Wild Mushrooms, Truffle Artichoke Velouté

### TO FOLLOW

Red Wine Braised Beef Cheek Bourguignon, Baby Vegetable, Truffle Creamed Potatoes

Seabass, Mussels, Samphire, Cauliflower Puree, Crushed Potatoes, Chive Oil, Chicken Jus *NF/GF*

Braised Turnips, Winter Grain Salad, Pickled Mushroom, Celeriac Broth *V/VE/NF/DF*

Chicken Breast, Fondant Potatoes, Baby Leeks, Onion Puree, Kale, Red Wine Jus

### TO FINISH

Dark Chocolate Fondant, Blood Orange Sorbet, Orange Gel, Chocolate Crumb *V/NF*

Aerated Coffee Cake, White Chocolate Ganache, Sugared Walnuts, Cinnamon Cream

Key Lime Pie, Passionfruit Curd, Cardamom Ice Cream, Crème Pâtissière *NF*

Local Cheeseboard (£5 Supplement)

### ALLERGEN INFORMATION

*V = Vegetarian, VE = Vegan, VE\* = Vegan Adaptable, GF = Gluten Free, \* = Gluten Free Adaptable NF = Nut Free, DF = Dairy Free, DF\* = Dairy Free Adaptable*