



NEW YEAR'S EVE 2018

TO BEGIN

Smoked Salmon Crêpe, Capers, Dill Crème Fraiche

Bruschetta, Puff Pastry, Black Olive, Sun-Blushed Tomato, Red Onion, Basil V

STARTERS

Wild Boar and Chestnut Ravioli, Parmesan Foam, Fresh Tarragon

Pan Seared Scallops, Pulled Pork Wonton, Spring Onion and Coriander Dressing

Twice Baked Stilton Soufflé, Mulled Wine Pear Chutney, Walnuts V

MAINS

Trio of Lamb, Herb Crusted Herefordshire Rack, Braised Shoulder, Puff Pastry Topped Hotpot, with Mini Fondant Potato, Caramelised Carrot, Buttered Cavolo Nero and Rosemary Jus

Herefordshire Fillet Steak, Balsamic Roasted Vine Tomatoes, Pomme Puree, Wild Mushrooms, Rossini Sauce, Pea Shoots

Pan Fried Monkfish, Charred Pumpkin, Garlic and Chilli King Prawns with Caper, Shallot and Lime Dressing

Heritage Tomato Tartlet, Caramelised Goat Cheese, Red Onion Puree, Endive and Basil Salad with Flame Grilled Red Pepper Vinaigrette V

PRE-DESSERT

Lime and Basil Sorbet V

DESSERT

Hot Chocolate Fondant, Hazelnut Praline, Vanilla Bean Ice Cream

Selection of 3 English and Welsh Cheeses, Quince and Port Chutney, Artisan Crackers, Black Grapes, Celery and Walnuts

Elderflower and Lavender Panna Cotta, Coconut Sable Biscuit, Winter Berry Compote

£51.95

£10 deposit per person required
minimum 7 days emailed notice to cancel without charge