

# NEW YEARS EVE MENU

*Two sittings: 6-8pm £56pp / 9-10pm £67pp  
Choose on the night, one from each section*

## **On arrival**

Glass of fizz & Coolea cheese and truffled mushroom gougères

## **Starter**

Delicia Squash, oregano, pine nut and mint sauce **VG** (Add Burrata £6)  
Baked scallops, Harissa butter broth, sea vegetables  
Chicken liver parfait, fermented plum, sourdough

## **Main**

Shallot tarte tatin, smoked beetroot, caper, **VG**  
Lemon sole, clams, champagne beurre blanc  
Smoked Ox cheek, beer braised onions, creamed polenta

## **Side for the table**

Roasted potatoes  
Walmestone growers salad, lemon vinaigrette

## **Dessert**

Winter spiced pear and caramel Mille Feuille  
Chocolate soufflé, chocolate sorbet, feuilletine (can be made vg)  
Baron Bigod, truffled honey brioche, pickled walnut ketchup

## **Petit fours**

Smoked caramel, 80% dark chocolate, salt