



## New Year's Eve Lunch Menu

*Available on 31 December 2023 | £70 per person*

*Glass of Champagne on Arrival*

### Starter

Truffled Wild Mushroom Soup, Pickled Shimeji (v)  
Confit Chicken Thigh, Tarragon & Garlic Stuffing, Apricot Ketchup  
Heritage Beets, Sage & Onion Hummus, Sourdough Cracker (ve)  
Charred Squash, Candied Celery, Whipped Goats Cheese, Pumpkin Seeds, Crispy Kale (v)  
Yuzu Cured Salmon, Wasabi Avocado, Puffed Rice, Crispy Shallots  
Crayfish, Avocado Salad, Pickled Cucumber, Cocktail Sauce

### Main Course

Halibut, Artichoke Puree, Leek & Mustard Fritter, Artichoke Crisps  
Maple Glazed Salmon, Chana Masala, Spiced Butternut Purée, Pomegranate, Curry Granola  
Jerusalem Artichoke & Chestnut Risotto, Black Garlic Ketchup, Parmesan (v)  
Vegetable Terrine, Crispy kale, Wild Mushroom Ketchup, Port Jus (ve)  
*Choice of: 28-day Aged Roasted Scottish Beef Sirloin | Roast Rump of Lamb | Roast Belly of Pork, Red  
Onion Marmalade Stuffing*  
*All served with Roasted Potatoes, Roasted Carrots, Seasonal Greens & Yorkshire Pudding*

### Dessert

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream  
Poached Plums, Mulled Wine Syrup, Granola, Vegan Vanilla Ice Cream (ve)  
Apple, Cinnamon Crème Brûlée, Pistachio Biscuit  
Chocolate & Orange Mousse, Honeycomb Ice Cream  
Toffee & Pear Cheesecake, Poire William Sorbet

*Tea, Coffee & Petit Fours*

VAT is included at the current rate • 12.5% discretionary service will be added to your bill. Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies.