New Year's Eve Menu

Two courses for £23
Three courses for £28

Starters

Game terrine with wild boar, wood pigeon and partridge wrapped in pancetta with cornichons, crostini and watercress

Butternut and roast pumpkin soup, apple croutons and crispy sage (GF) (VE)

Pan-fried scallops, chorizo, pea purée and potato fondants (GF)

Mains

Slow-cooked lamb with spinach, coconut milk, cashew nuts, carrot and lemongrass basmati

Grilled John Dory fillets with black olive tapenade and a warm salad of red pepper, new potato and fennel with balsamic, basil and parmesan dressing

Vegetable wellington with smoked aubergine and mushroom paté, jerusalem artichoke, spinach and swede centre with braised baby turnips, leeks and beetroot (VE)

Desserts

Vegan Eton mess, sorbet and toasted almonds (VE) (GF)

Dark chocolate orange and hazelnut mousse, tuilles and caramelised orange (V) (GF)

Lemoncello trifle, lemon curd and white chocolate (V)

GF: Gluten free | GF*: Gluten free on request | V: Vegetarian | VE: Vegan | VE*: Vegan on request

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