



NEW YEARS EVE MENU
A Sumptuously Healthy 5 Course Dinner
Served from 6:30pm

Celeriac and Tewksbury mustard soup

*Scottish smoked salmon, keta wasabi crème fraiche and homemade
crackers*

Grilled artichoke with fennel and Berkswell

Watermelon pomegranate and mint granita

Fillet of seabass with a saffron spelt risotto with caviar and kale crisps

Sweet potato, spinach and lentil tian

Roast loin of venison with cavolo nero chanterelles, shallots and jus

Spiced chi and cashew ice cream

Cheeseboard

Roquefort, per and truffle honey

Wines

*Please see attached wine list - each wine will be listed as to be bought
by bottle or glass*