



## NEW YEARS EVE MENU

£65 PER PERSON

### ARRIVALS

Glass of Prosecco

### STARTERS

Broccoli, spinach and stilton soup with homemade olive bread

(v, gf) Chicory, caramelised walnut, pickled shallot and vegan feta salad

Chicken liver parfait, Adnams chutney, dressed leaf and granary toast

(gf) Smoked salmon and herb timbale, lemon and Frissé salad

### MAINS

(gf) Broadside braised shin of beef, charred shallot, roast carrot, mashed potato and onion jus

Wild mushroom stuffed Sutton Hoo chicken ballotine, Parmesan polenta, roast celeriac, cream sauce

(v, gf) Spiced parsnip and red lentil pie, champ potatoes, Tenderstem broccoli and creamed leeks

(ve) Giant couscous and harissa baked pepper, courgette and red onion salad, mixed pickles and cumin crispy onions

### DESSERT SHARING BOARD

Local selection of cheeses, grapes, homemade Adnams chutney, celery and biscuits

Chocolate and orange fondant, vanilla mascapone, meringue and pistachio crumb