



## New Years Eve 2024 - £80.00 per person

Glass of Adnams Prosecco on arrival

### Starters

- v Roast cauliflower soup with homemade sourdough bread (ve available on request)  
Smoked salmon, dill, lime paté, pickled cucumber pearls, lemon & herb crème fraiche  
Chicken liver parfait, orange & fig jam made with Adnams bitter, salad, homemade sourdough bread
- ve House salad, balsamic pickled silverskin onions, roasted baby tomatoes, pickled beetroot, lemon herb dressing

### Mains

- Salter & King feather blade of beef, roasted shallot & carrots, garlic mashed potatoes, seasonal greens, beef dripping gravy  
Spinach & Mushroom stuffed chicken, roast potato fondant, seasonal greens, wild mushroom sauce  
Sea bass, fennel & dill crushed potatoes, seasonal greens, white wine sauce
- ve Mixed lentil stew. Homemade naan bread, pickled vegetables, beetroot purée

### Desserts

- Local selection of cheeses, grapes, homemade Adnams chutnet, celery & biscuits  
Banana & blackberry cake, brandy Anglaise, berry compote
- gf Boston brownies, honeycomb, choice of ice cream

(V) = VEGETARIAN (GF) = GLUTEN FREE (DF) = DAIRY FREE (VE) = VEGAN

If you have a food allergy or intolerance, please inform a member of the team before placing your order. Gluten free bread available. Full allergen information on the ingredients in the food we serve is available upon request. Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergen