

New Years Eve Dinner Menu

Confit Norfolk chicken leg & stowaway black pudding terrine, smooth chicken liver parfait, textures of piccalilli, toasted sourdough, toasted hazelnuts
(G, Sd, E, Mu, N)

Traditional Scotch broth, brunoises of vegetables, poach pearl barley, sourdough crotons
(Ve, G, C, Sd)



Seared wild halibut fillet, sautéed leek, saffron cocotte potato, caviar & lemon cream sauce
(Sd, F, E, D)

Sautéed garlic marinated cauliflower steak, poached romanesco, pickled florets, planted based parmesan crisps, Violife cheese sauce
(Ve, G, Sd)



Seared fillet of aged beef with 24 hour slow cooked short rib, pommes puree, heritage carrot, winter kale & crushed celeriac, rich red wine sauce
(Sd, D, C)

Winter vegetable & wilted spinach pithier, pommes puree, winter kale and crushed celeriac, beurre rouge
(G, Sd, Ve)



Golden chocolate & hazelnut mouse, hazelnut cream, feuilletine crumb, praline tuile
(D, G, Sd, N, E, S)

Plant based orange panna cotta, dark chocolate soil, orange marmalade compote, bitter chocolate tuile
(Ve, S)

Please refer to website for allergen key