

New Years Eve Dinner Menu

Pan seared wood Pigeon, textures of Evesham beetroot, chicory & frisse leaf, toasted hazelnuts dukkah, Farringtons vinaigrette
(G, Sd, Mu, N, Se)

Curried parsnip volute, toasted chilli & oat granola
(Ve, C, G, Sd, Mu)



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

Sautéed garlic marinated cauliflower steak, poached romanesco, pickled florets, plant 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, C, Sd, Ve)



Velvet Chocolate mousse, dehydrated peppermint sponge, mint ice cream, aerated milk chocolate, mint gel, gold leaf
(G, D, E, S)

Chocolate ganache, dark chocolate crumble, mint ice cream, mint gel, aerated dark chocolate
(Ve, S)

Please refer to website for allergen key