



**NEW YEAR'S EVE
£65 PER PERSON**

You will be welcomed with a glass of champagne on arrival

Amuse-bouche

Smoked salmon blini
Pork and apple bites
Truffle arancini

Starters

Dorset crab, wasabi avocado and mango
Heritage beetroot, Sainte- Maure, kohlrabi and radish
Pan-cooked truffled gnocchi with baby leeks
Rabbit, pea and pancetta terrine with Cumberland jelly

Mains

Jerusalem artichoke risotto, winter truffle and artichoke crisps
Beef Wellington, creamed potato with wild mushroom jus
Roast Cornish halibut, crab dumplings, lobster velouté, brown shrimp and celeriac
Rack of lamb, spinach, aubergine and tomato

Desserts

Apple terrine with Calvados cream
Chocolate fondant with blood orange sorbet
Winter berry cheesecake
Farm house cheese board served with a dessert wine

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.