

NEW YEARS EVE

£90 per person | *Included in New Year Break package*

WELCOME FIZZ & CANAPÉS

Served at the bar.

STARTERS

Textures of beetroots (VE, GF)

Beef tartar, confit egg yolk, sourdough (GFO)

Smoked duck, orange, carrot purée, baby herbs (GF)

Cured salmon mosaic, whipped crème fraîche, dill powder, crispy fish skin (GF)

MAINS

Slow braised short rib of beef, creamy horseradish mash potato roasted vegetables, parsnip purée, red wine jus (GF)

Slow braised lambs belly, dauphinoise potato, vegetables, rosemary jus (GF)

Pan fried hake, creamy saffron sauce, spinach, baby vegetables (GF)

Celeriac steak, tomato tapenade, celeriac purée, basil pesto (VE, GF)

AFTERS

Chocolate bavaois, passion fruit sauce

Sticky toffee pudding, salted toffee sauce, vanilla ice cream (GFO)

Raspberry pannacotta, raspberry gel (GF)

Chocolate pavé, coffee ice cream, chocolate crackling (VE, GF)

CHEESE

New Forest cheese, wafers, grapes, fruit chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

