

NEW YEARS EVE

£54.95 for 4 courses

APPETISER

Duck Croquette

Morello cherry jus

● Vegetarian option available

ENTRÉES

Smoked Salmon Rilette

Pickled cucumber salad
and brioche toast

Chicken Liver Parfait *

Cranberry & clementine
chutney and toasted
baguette

King Oyster Mushroom Scallops GF VE N

Celeriac purée, crispy kale
and hazelnut dressing

Red Pepper and Tomato Arancini ●

Saffron aioli

PLATS

Confit Duck Leg GF

Fresh cherries, crispy pommes
Anna potatoes, green beans and
a morello cherry jus

Roasted Rump Medallions

Périgueux sauce, sautéed
shiitake mushrooms and crispy
parmentier potatoes

Chicken Normandy *

Pan-fried chicken breast with
Toulouse sausage, caramelised
apples, dauphinoise potatoes, cavolo
nero, crispy onions and Calvados jus

7oz Fillet Steak GF

Black Angus 28 day aged beef.
The most tender steak.
Served with whipped garlic
butter, pommes frites and a
green house salad with
house dressing

SUPPLEMENT £10

Salmon En-croûte

Parmentier potatoes, tenderstem
broccoli and champagne sauce

Honey Glazed Pork Medallions

Buttered savoy cabbage,
caramelised onions, bacon lardons,
pomme purée, crispy crackling and
wholegrain mustard beurre blanc

Wild Mushroom, Roasted Squash & Camembert Pithivier ●

Caramelised onion jus and
truffle pomme purée

DESSERTS

Crème Brûlée ● GF

French classic. Vanilla crème
brûlée freshly made by our
chefs every day

Spiced Apple Crumble Tart ●

Vanilla ice cream

Strawberry Meli Melo ● N *

Fresh strawberries, vanilla ice cream,
crushed meringue, almond flakes &
strawberry coulis

Spiced Blackberry Pain Perdu ●

Vanilla ice cream

White Chocolate Mousse ● N

Passion fruit, mango and
amaretti & almond crumb

FINISH YOUR MEAL WITH COFFEE AND PALMIERS ●

Finish your meal the traditional way with a cheese
course for just £5 per person

Saint Mont and Bleu d'Auvergne French cheese with chutney and artisan crackers ● *



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ● Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. ● Suitable for vegetarians. ● Suitable for vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.