

NEW YEAR'S 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 V

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 V

Caramelised onion jus and truffle pomme purée

DESSERTS

Crème Brûlée V GF

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

Spiced Apple Crumble Tart VE

Vanilla ice cream

Strawberry Meli Melo V N *

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

Spiced Blackberry Pain Perdu V

Vanilla ice cream

White Chocolate Mousse V N

Passion fruit, mango and amaretti & almond crumb

FINISH YOUR MEAL WITH COFFEE AND PALMIERS V

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 V *



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. V Suitable for vegetarians. VE 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.

Celebrate
**NEW YEAR'S
EVE**



4 Courses for 54.95

Join us as we ring in the New Year with our specially curated 4 course menu, festive drinks and a live DJ!

Available to book from 7.30pm