



## New Years Eve 2022

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Canapes

**Chef selection of canapes**

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Soup

**Turnip, horseradish & crispy beef** *rye sourdough*

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Starters

**Beetroot panna cotta** *smoked mackerel rillette, apple & horseradish*

**Galatian beef tartar** *celeriac, smoked duck egg yolk, beef dripping dressing*

**Persian lamb** *persian spiced lamb, moroccan cous cous, pomegranate & soy dressing, lime yoghurt*

**'Cheese & Onion'** *butter braised spring onion, lancashire black bomb cheese, toasted sourdough, onion seed dressing, crispy shallot (v)*

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Mains

**6oz beef fillet** *confit tomato, roast chestnut mushroom, handcut chips, bearnaise sauce, cafe de paris butter*

**Slow roast porchetta pork** *crackling, bacon & caraway braised savoy cabbage, champ potato, sage gravy, bramley apple sauce*

**Herb crusted brill** *crushed potato, petit pois a la francaise, sauce gribiche, butter emulsion*

**Confit celeriac wellington** *pickled apple, potato & walnut terrine, celeriac puree (v)*

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Dessert

**Assiette of desserts**

*Spiced apple crumble soufflé*

*Chocolate & praline tart, clotted cream, hazelnut brittle*

*'Passion fruit martini' passion fruit panna cotta, champagne jelly*

**Selection of British Cheeses** *chutney, fruit, biscuits*

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Vegan and childrens options available

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Five courses £65 per person