

NEW YEARS EVE GALA MENU

£50 per person 5 course tasting menu

Canapés on arrival

Starter

Vietnamese fillet of beef broth wasabi dumpling

Or

Bean sprout and sweet cabbage

Fish course

Pan fried sea bream, crushed new potatoes, crispy kale, prawn and lemon cream.

Or

Tempura broccoli, salt and pepper green beans, sweet chilli dressing

Main course

38 hours braised local lamb roulade, fondant potato, carrot purée, onion textures, red currant jus

Or

Wild mushroom, red onion spinach risotto, parsnip and Parmesan crisps, basil oil

Chefs study of chocolate

Brownie, milkshake, chocolate chip ice cream, white chocolate cheesecake