

# NEW YEAR'S EVE

## STARTERS

Pan fried scallops, butternut puree, crisp black pudding, pancetta

Roasted celeriac soup, candied hazelnuts, crispy sage, truffle foam

Confit duck and foie gras terrine, quince jelly, toasted brioche

Sundried tomato arancini, red pepper puree, candied pine nuts, basil oil (VG)

## MAIN COURSE

Classic beef wellington, dauphinoise potatoes, port wine sauce, panache of green vegetables

Stuffed saddle of welsh lamb, bouligare potatoes, black garlic puree, sauce verge, panache of green vegetables.

Poached fillet of brill, Crab Ravioli, langoustine bisque, samphire, saffron emulsion

Wild mushroom and black truffle gnocchi, crispy kale & parmesan

## SWEETS

Selection of local cheese, spiced apple chutney & walnut bread

Baked alaska, pineapple candy floss, coconut sorbet

Dark chocolate souffle, milk ice cream, pistachio tuille

Apple tart tatin, plant based ice cream, pecan nut brittle

