



# NEW YEAR'S EVE

## STARTERS

Pan fried scallops, lobster bisque, langoustine beignet (gfa)

French onion soup, aged Gruyère croute (gfa)

Sweet cured pork belly, black pudding bon bon, pork shoulder terrine, burnt apple gel

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

Herb crusted rack of lamb, lamb shoulder confit, duchess potatoes, rosemary & redcurrant jus, panache of green vegetables (gfa)

Fillet of john dory, lobster & saffron risotto, tempura samphire (gfa)

Wild mushroom and black truffle gnocchi, crispy kale & parmesan (vg)

## SWEETS

Selection of local cheese, spiced apple chutney & walnut bread (gfa)

Lemon meringue tartlet, limoncello granita, lemon curd ice cream (gfa)

Dark chocolate soufflé, milk ice cream, pistachio tuille

Plant based Tiramisu (vg)

