



**NEW YEAR'S EVE 2018 / 2019**

**5 Course Party Menu £75.50**

★ **Very Happy New Year to you from us all** ★

**Wild mushroom & roasted parsnip 'cappuccino'**  
*spiced Greek yoghurt*



**Cornish Crab raviolo**  
*marinated fennel, chilli & Parmesan dill & lemon emulsion*



**Orange gin-cured carpaccio of venison**  
*girolles mushrooms flaked hazelnuts heritage beetroot horseradish*



**Pancetta & thyme-wrapped sirloin of 28 day dry-aged beef**  
[served medium rare]  
*parsley root purée honey & thyme-roasted carrots fondant potato*



### **Trio of Puddings**

**Dark chocolate marquise & soft mandarin meringue**  
**Baileys crème brûlée & hazelnut biscotti**  
**Saffron-baked pear & almond frangipane, toffee sauce & spiced rum ice cream**

OR

**A trio of British artisan cheeses, fruit chutney, celery & biscuits**  
*Beauvale Blue past. cow's milk, [Notts] Baron Bigod, unpast. cow's milk, [Suffolk]  
Hafod Organic Cheddar, past. cow's milk, [West Wales]*



**Cafetière coffee & petits fours**

**A glass of fizz at Midnight**

*There may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.  
A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.*