

New Year's Eve 2026

6 Course Dinner Menu £140.00 per person

Amuse-Bouche

Lobster Bisque

Saffron Oil (GS)



Starter

Duck Spring Roll

Chinese Vegetables, Sweet Chilli, Lime & Toasted Sesame Reduction

Mosaic of Salmon, Tiger Prawn & Scallop

Lemon & Dill Crème Fraiche, Salmon Roe (GS)

Whipped Feta Mousse

Mint, Sun Blushed Tomato, Olives, Pinenuts, Ciabatta Croute (GSA)



Main Course

Aged Canon of Lamb

Gratin Potato, Pea Puree, Glazed Carrot and Red Wine Jus (GS)

Oven Baked Hake Supreme

Fondant Potato, Creamed Leeks, Tomato Beurre Blanc (GS)

Wild Mushroom, Celeriac, Butternut Squash & Spinach Pithivier

Roasted Red Pepper, Basil Sauce (V)



Sorbet

Prosecco & Blackcurrant Sorbet (V – GS – DF)



Desserts

White Chocolate, Apricot & Peach Schnapps Iced Parfait
Biscotti Crumb (GSA)

Lemon Curd Posset
Cherry & Kirsch Compote, Crushed Meringue (GS)

Selection of British Cheeses
Homemade Chutney, Fig, Grapes, Celery and Biscuits (GSA)



Tea, Coffee and Chocolate Truffles



A £20.00 per person deposit is required upon booking.

Full prepayment along with your pre order is required by 14th December.

Allergen Information

V = Vegetarian. VG = Vegan GS = Gluten Sensitive. DF = Dairy Free.

GSA = Gluten Sensitive Available DFA = Dairy Free Available