

# A charming & bubbly NEW YEAR'S EVE



4 courses £65

includes a glass of Chapel Down Vintage Reserve English sparkling wine on arrival.

Available from 6pm on 31st December.

## Starters

### TODAY'S SOUP (V)

with sourdough bread & Netherend farm butter

VEGAN OPTION AVAILABLE (VE)

### KING PRAWN & SEAFOOD COCKTAIL\*

dressed with a Bloody Mary Marie Rose sauce served with sourdough bread

### BEEF CARPACCIO

Som Tam dressing, capers & Rocket

### ROASTED SHALLOT TART TATIN\* (VE)

with Armagnac brandy glaze, served with slow-roasted tomato sauce, pesto, roasted seeds & peppers

### OVEN-BAKED PARIS BROWN & BUTTON MUSHROOMS (V)

on toasted sourdough with a Cheddar & garlic sauce, drizzled with truffle oil

### CHARGRILLED LAMB KOFTAS

Pickled watermelon, ginger, watercress, soy & tzatziki

## Mains

### 8OZ RUMP

cooked to your liking and served with roasted Paris brown mushrooms, half roasted garlic, thyme-roasted heirloom tomato and triple-cooked chips

Treat yourself to a 10oz ribeye steak instead (+£5.00)

### ROASTED SALMON\*

with pea & smoked pancetta veloute, broccoli and spring onion mash

### SLOW-COOKED PORK BELLY\*

topped with crispy crackling, served with a mini apple pie, green beans, chive mash and a red wine jus

### SLOW-ROASTED TOMATO & ALMOND BAKE† (VE)

with giant couscous, green beans, tomato sauce, baby spinach & roasted Omega seeds

### LAMB DUO\*

lamb cutlets and a pulled lamb Shepherd's pie with green beans and a red wine & rosemary jus

### FORESTIERE CHICKEN BREAST\*

stuffed with spinach & mozzarella wrapped in pancetta with a wild mushroom sauce served with baby spinach and skin-on fries

## Desserts

### MANGO, PASSION FRUIT &

### RASPBERRY ETON MESS (V)

with whipped cream, fresh berries and a white chocolate & raspberry shard

### DARK CHOCOLATE MARQUISE

with double chocolate ice cream, Belgian chocolate sauce and a white chocolate & raspberry shard

### CHERRY CRÈME BRÛLÉE

with home-baked butter biscuits

### MULLED PLUM TART TATIN\* (V)

served warm with bourbon vanilla ice cream

VEGAN OPTION AVAILABLE (VE)

### BELGIAN CHOCOLATE BROWNIE (V)

with chocolate ice cream & Belgian chocolate sauce

### ICE CREAM PARLOUR (V)

choose 3 scoops from:

#### DOUBLE CHOCOLATE

#### BOURBON VANILLA

#### IRISH LIQUEUR\*

## To finish

### BRITISH CHEESEBOARD\* (V)

Wensum, Cider Wash Curds and Crout, Oak Smoked, Shropshire Blue with black grapes, red onion chutney & Fudge's savoury biscuits

Book your table today with a member of the team or on our website.

A non-refundable £5pp deposit is required for all post 6pm New Year's Eve bookings at the time of booking. Full payment is then required by 1st December. All NYE (post 6pm) parties are required to make a pre-order.