

NEW YEARS EVE

Amuse Bouche

Marinated Tomato & Mozzarella Focaccia Bruschetta, Parma Ham VEO (*g,m,su*)

Starters

Carrot, Orange & Coriander Soup
Spiced Flatbread Croutons (*c,g*)

Slow Braised Beef Shin Croquette
Onion Puree, Sweet Pickle Relish, Crispy Onions (*c,g,m,so,su*)

Whisky Cured Sea Trout
Smoked Trout Mousse, Trout Caviar,
Pickled Cucumber, Rye Bread Crisp, Parsley Oil (*g,f,m,su*)

Roasted Courgette stuffed with Wild Mushroom & Cashew Nut
Red Pepper Coulis, Roasted Shallot, Crispy Kale VE (*c,tn,su*)

Mains

Duo of Duck
Confit Duck Leg, Pan Seared Duck Breast, Lyonnaise Potato Terrine,
Honey & Celeriac Puree, Glazed Chantenay Carrots, Pickled Plum,
Parsnip Crisps, Port & Plum Jus (*c,m,su*)

Chargrilled Beef Fillet
Potato & Parsnip Rosti, King Oyster Mushroom, Tenderstem Broccoli,
Crispy Pancetta, Madeira Jus (*m,mu,su*)

Roasted Halibut Fillet
Brown Shrimp & Crab Beurre Blanc, Chive Mash,
Samphire, Roasted Vine Tomatoes (*f,m,cr,su*)

Root Vegetable & Caramelised Red Onion Wellington
Dauphinoise Potato, Salt Baked Beetroot, Braised Cabbage,
Spinach Velouté VEO (*c,g,m,so,su*)

Desserts

Dark Chocolate & Cherry Fondant
Brandy Soaked Cherry Compote, Cherry Ripple Ice Cream (*g,e,m,so,su*)

Lemon & Blackberry Meringue Mille-Feuille
Zesty Lemon Curd, Blackberry Gel, Torched & Crisp Meringue (*g,e,m,su*)

Maple & Pecan Cheesecake
Buttermilk Ice Cream, Salted Pecan Brittle, Crème Anglaise (*g,e,m,tn*)

A selection of Norfolk & Suffolk Cheeses, Fruit Chutney and Crackers (*g,e,m,se,su*)

Coffee and a Selection of Tea served with Petit Fours

VE - Vegan | VEO - vegan option | GFO - gluten free option
Please inform your server of any food allergies or dietary restrictions.
For your information and reassurance, all dishes show which potential allergens they may contain:
c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Mollusc, mu=Mustard,
tn=Tree Nut, pe=Peanuts, se=Sesame, so=Soya, su=Sulphites.
Our Kitchen is not a nut-free or gluten-free zone. .