



New Years Eve

Seven Course Tasting Menu

Amuse Bouche

Chicken and duck liver parfait, sticky duck bun, blood orange chutney, toasted almonds

Sea bass with lightly pickled vegetables, salt cod mousse, coriander truffle

Fillet of Herefordshire beef, sticky oxtail, smoked mash, artichoke gratin

Kir royal sorbet

Pears and chocolate

Coffee

Vegetarian Option

Amuse bouche

Warm goats cheese crouton, mustard leeks, endive and chive salad

Beetroot terrine, with celery, apple and walnut and horseradish dressing

Leek, gruyere and mustard tart, poached hens egg, mustard hollandaise glaze, spinach and walnuts

Kir royal sorbet

Pears and chocolate

Coffee

£69.00 per person

Rooms available from £150