
NEW YEAR'S EVE MENU

3 COURSES, PROSECCO & FIREWORKS £120

STARTERS

MINISTRONE SOUP [VG] [VE AVAILABLE]

Root vegetables, potatoes, tomatoes, pesto & toasted focaccia

BETROOT CURED SALMON

Lemon ricotta & chives on toasted ciabatta

ANTIPASTI [VG & VE AVAILABLE]

Italian cured meats, buffalo mozzarella, sundried tomatoes & olives

DUCK & CHICKEN LIVER PÂTÉ

Sherry infused pâté, red onion chutney & toasted ciabatta

MAINS

ALL MAINS SERVED WITH ROSEMARY POTATOES & SAUTÉED KALE

ROAST CHICKEN BREAST

Wild mushroom sauce

SLOW COOKED DUCK LEG

Butter bean stew & orange gremolata

ROASTED COD FILLET

Fennel, olives, capers, tomato & basil broth

BRITISH 8OZ SIRLOIN STEAK

Red wine sauce

PUMPKIN TORTELLONI [VE]

Confit leeks & walnut pesto

PUDDINGS

CHOCOLATE BROWNIE

Jude's salted caramel ice cream

PANETTONE PUDDING

Cinnamon custard & amaretti biscuits

CHOCOLATE & ORANGE TART [VE]

CLEMENTINE CHEESECAKE

Pomegranate, mint & whipped cream



[VG] SUITABLE FOR VEGETARIANS. [VE] SUITABLE FOR VEGANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill.

Our franc service charge is to benefit the team that looked after you today. Thank you from the team.