

New Year's Eve 2017

— Glass of Champagne on arrival —
served with a cichetto

— **STARTERS** —

Cream of Jerusalem artichoke soup

Roasted squash, heritage beetroots and tomato salad
with vegetarian blue cheese and pickled walnuts (v)

Carpaccio of wood-smoked haddock, shallot and soy dressing

Asparagus in cured ham blankets, black truffle cream

Large Portobello mushroom(s) filled with ricotta, parmesan and chilli (v)

— **MAINS** —

Rolled breast of lamb, herb mash, mint salsa verde,
garlic butter cavolo nero

Pan-fried loin of cod on creamed leeks with pancetta,
dauphinoise potatoes

Belly of Pork with cardamon, star anise, mustard grains,
crackling, vegetables and mash

Organic free-range chicken, marsala, porcini mushrooms
and red chickory. New potatoes

Butternut squash risotto with walnuts and sage,
finished with vegetarian blue cheese

— **SORBET PALETTE REFRESHER** —

— **ANY DESSERT FROM OUR BOARD** —

— **TEA/COFFEE** —

(6 courses incl.vat £50 p.head)