



## New Year's Eve 2025 Menu

### Starter

Watercress, Potato & Black Garlic soup truffle oil V VE GF

Heritage Tomato, Mozzarella, Baby Capers V GF  
roasted red pepper pesto

Smoked Salmon & Avocado Shrimp Cocktail GF  
bloody mary salsa

### Main Course

Featherblade Steak GF

chateau potatoes, carrot puree, roasted parsnips,  
red wine shallot roasting jus

Sea Bass Fillet GF

potato gratin, pea puree, buttered leeks, thermidor hollandaise

Roasted Red Onion, Baby Plum Tomato & Brie Tart Tatin V  
carrot puree, potato gratin, woodland mushroom madeira jus

Cajun Sweet Potato Roulade V VE GF

chateau potatoes, tenderstem broccoli, tomato & red pepper pesto

### Dessert

Dark Chocolate Caramel Brownie V GF  
toffee sauce, clotted cream

Clementine & Roasted Nut Vacherin  
ice cream, caramel syrup VE option available

Fig & Date Sticky Toffee Pudding brandy anglaise V GF

### Cheese Course

Cheese Platter Selection

water biscuits, grapes & house chutney GF biscuits available

Coffee & Chocolate Mint