

NEW YEAR'S EVE

£55 PER PERSON

Aperitivo



Bergen Fish Soup

Apple and Soy Slow-cooked Mackerel,
Pickles and Salad

Alba-style Beef Carpaccio,
Grilled Artichoke, Mushroom, Parmesan Shavings, White Truffle Dressing

Confit Duck Leg,
Warm Potato, Apple and Black Pudding Salad, Port and Cranberry Sauce

Smoked Ricotta Cjarsons,
Deconstructed Ratatouille, Toasted Pine Nuts, Parmesan Crisp (V)



Lemon Vodka Sorbet



LOCAL ORGANIC FILLET STEAK,
Wild Mushroom, Confit Tomato, Rocket, Triple-cooked Chips, Peppercorn Sauce

ROASTED CHOPS OF VENISON
Pomme Purée, Winter Vegetables, Red Wine and Chocolate Sauce

BACON-WRAPPED LOIN OF WILD RABBIT WITH ROASTED LEG OF RABBIT AND CRISPY BELLY PORK,
Roasted Sweet Potato, Mustard Sauce, Winter Vegetables

MONKFISH TAIL WRAPPED IN PARMA HAM WITH SAUTÉD KING PRAWNS
Fondant Potato, Tomato Jus, Winter Vegetables

DORSTONE GOAT'S CHEESE WITH SALT BAKED BEETROOT (V)
Roasted Squash Purée, Vegetarian Black Pudding,



Torta Pistocchi, Brandy Snap, Pistachio Croccante

Winter Eton Mess

Peach and Raspberry Cake with White Wine Sorbet

Passion Fruit Parfait, Honeycomb, Poppy Seed Tuile, Strawberry Coulis

Cheese Board



Coffee

MUSIC AND DANCING TO SEE IN THE NEW YEAR