

NEW YEARS EVE BUFFET

CANAPÉS

Smoked salmon blinis and horseradish crème fraîche
Roast peppers, goats cheese and aged balsamic vinegar

STARTERS

Cream of wild mushroom soup with tarragon crème fraîche
Duck confit terrine with pistachio, apple and cider chutney
Slow braised beef cheek croquettes with herb aioli
Crab cakes and smoked paprika crème fraîche
Potted smoked salmon and shrimp rillettes with
pickled cucumber and apple salad

MAINS

Dry aged fillet of beef with fondant potato, sautéed
oyster mushrooms and bordelaise sauce
Breast of corn fed chicken with almond and thyme crust,
chargrilled cauliflower and green beans
Jasper grilled salmon, celeriac, savoy cabbage, capers and hazelnut pesto
Fillet of sea bass with chargrilled leeks, roast Jerusalem
artichoke and chervil beurre blanc
Pan fried gnocchi with roasted butternut squash,
spinach, Parmesan cream and sage

DESSERTS

Apple tarte tatin, caramel sauce and vanilla ice cream
Coconut and vanilla rice pudding with caramelised clementine segments
Dark chocolate truffle cake with mango and passion fruit
Orange and pistachio crème brûlée with mini shortbreads
Brie de meaux with stilton and apple chutney

Adults £75.00 per person

Vegan, halal and gluten free options available on request

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** - If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering.