



New year

A - L A - C A R T E

Canapé

£4.95 per person

Starters

Curried Parsnip Soup, Onion Bhajis (V/VE/DF)	£6.00
Blue Cheese & Port Wine Beignets, Red Pepper Coulis, Crispy Leeks	£8.50
Crab, Chilli & Lime Bon Bons, Unami Sweetcorn Dip (GF)	£9.00
Smoked Duck, Radish, Cucumber & Sumac Salad (GF/DF)	£9.00
Venison Carpaccio, Sauce Choron, Beetroot Crisps, Pickled Blackberries (GF/DF)	£9.00

Remise en Bouche - (Champagne Sorbet)

£3.00 per person

Mains

Oven Baked Halibut Fillet, Tempura Cauliflower, Chive Crushed Baby Potatoes, Pink Peppercorn Sauce (GF/DF)	£24.00
Teriyaki Glazed Duck, Persimmon Ketchup, Chilli and Ginger Roast Sweet Potato, Wilted Spinach, Mulled Cherries (GF/DF)	£23.00
Loin of Lamb Wrapped in Streaky Bacon, Pumpkin Potato Mash, Baby Vegetables, Mint & Red Currant Jus (GF)	£24.00
Lobster Linguini with Clams and Pancetta, Garlic Butter, Rocket & Parmesan Salad	£22.00
Sweet 'n' Sour Crispy Tofu, Asian Slaw, Pilau Rice (V/VE/GF)	£19.00
16oz Cote de Boeuf, Two Steak Garnishes, Two Portions of Beef Dripping Chips, Onion Rings, Rocket Salad, Choice of two Sauces. - **PRE ORDER ESSENTIAL** Sauces - Peppercorn, Diane, Blue Cheese, Café de Paris Butter, Bearnaise.	£60.00

Desserts

Baked Poppy Seed, Sultana & Vodka Cheesecake, Blueberry Compote	£8.50
Prosecco Poached Pear, Mascarpone & Vanilla Cream, Raspberry, Almond Crumb Reduced Liquor	£8.00
Toffee Apple Croissant Bread & Butter Pudding, Caramel Ice Cream, Mini Toffee Apple	£8.50
Cappuccino Panna Cotta, Dark Chocolate Sauce, Amoretti Biscuit	£8.50
Trio of French Cheese, Walnut & Fig Tart, Quince Jelly, Grapes, Celery, Homemade Chutney & Wafers	£10.00

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian VE - Vegan Alternative GF - Gluten Free Alternative