
New Year's Day

Talbooth Smoked Salmon and Scrambled Egg

Toasted muffin and chive beurre blanc (E, F, G, Mk, SD)

Glazed Rosary Ash Goats Cheese Crottin (V)

Nut granola, beetroot, Port and sourdough crostini (G, Mk, N, SD)

Paté en Croûte

Pickled vegetables, Port reduction and herb mayonnaise (E, G, Mk, Mu, SD)

Soy, Sesame and Maple Marinated Sashimi Tuna

Pickled mouli, avocado, lime gel, sesame crisp and coriander (F, G, Mu, S, SD, Se)

Garlic King Prawn Caesar

Little gem, Parmesan, anchovy, crispy onion and bacon (C, E, F, G, Mk, Mu, SD)

Red Wine Glazed Ox Cheek

BBQ emulsion, onion and gherkin pickles, mustard frills and tarragon (E, G, Mk, Mu, S, SD)

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Roast Ribs of Dry Aged English Beef

Yorkshire pudding, roast potatoes and gravy (E, G, Mk, SD)

Breast of Cornfed Chicken

Pomme purée, salt baked celeriac, cavolo nero with tarragon and tomato jus (Ce, G, Mk, SD)

Slow Roast Haunch of Thetford Forest Venison

Potato fondant, blackberry, confit savoy cabbage, bitter chocolate and red wine jus (Mk, SD)

Duo of Dingley Dell Pork Tenderloin and Belly

Crispy potato tubes, butternut squash purée, rainbow chard and Pommery sauce (Mk, Mu, SD)

Fillet of Sea Bream

Garlic ratte potatoes, crème fraîche leeks, samphire and caviar beurre blanc (F, G, Mk, Mo, SD)

Pan Roast Pavé of Hake with Mussels

Cauliflower, Romanesco, shimeji mushrooms and curry cream (F, Mk, Mo, Mu, SD)

All Main Courses served with: Cauliflower Cheese (Mk, G, E, Mu); Roasted Root Vegetables; Fricassée of Green Beans, Peas and Tenderstem Broccoli (Mk)

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]

New Year's Day

Belgian Chocolate Cheesecake

Praline crémeux, banana and passionfruit ice-cream (E, G, Mk, N, SD)

Warm Bread and Butter Pudding

Cranberry compote, orange blossom ice-cream (E, G, Mk, S)

Tonka Bean Panna Cotta

Vanilla poached pear and gingerbread meringue (E, G, Mk, SD)

Warm Apple and Cinnamon Crumble Tart

Warm crème Anglaise and caramel ice-cream (E, G, Mk, SD)

Rum Infused Pineapple and Coconut Eton Mess

Coriander syrup, rum gel, meringue and mango sorbet (E, Mk, SD)

Chef's Selection Cheese Board

Homemade quince jelly, biscuits, grapes and celery (Ce, E, G, Mk, N, SD)

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Coffee and Chocolates

£5.50

£80 per person

Allergen Key

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