

New Year's Eve Gala Dinner

Amuse Bouche

Soft Boil Quail's Egg

Celeriac Remoulade, Mustard Emulsion

First Course

Venison Tartare

Celeriac Purée, Pickled Blackberry, Baby Watercress, Chive, Hazelnut

Leek Terrine (V)

Burnt Onion Purée, Pickled Girolles, Cider Gel, Baby Watercress, Hazelnut

Second Course

Pan Roasted Seabass

Saffron Parisienne, Chive Beurre Blanc, Braised Baby Fennel,
Sea Herbs, Dill Oil

Caramelised Onion & Goat's Cheese Tart (V)

Aged Balsamic Gel, Toasted Walnut, Compressed Apple

Third Course

Fillet of Beef

Crispy Potato Cake, Chestnut Purée, Roasted Heritage Carrot,
Confit Shallot, Red Wine Jus

Roasted Celeriac (V)

Celeriac Fondant, Chestnut Purée, Wild Mushroom,
Fine Green Beans, Madeira Reduction

Dessert

Chocolate Orange Fondant

Vanilla Crumble, Spiced Clotted Cream, Vanilla Ice Cream

Coffee, Tea & Petit Fours