

NEW YEAR'S EVE TASTER MENU

6 COURSES | £60PP

BUTTERNUT SQUASH SOUP
smoked duck, truffle oil, crispy onions

PAN FRIED SCALLOPS
cauliflower purée, poached sultanas, champagne cream sauce

GAME TERRINE
quince purée, poached red wine, pear & apple salad

PAN FRIED HALIBUT
lobster cream sauce, saffron risotto & king prawns, potato galette

DUO OF DERBYSHIRE BEEF
blade, fillet, pont neuf potatoes, tomato jam, mushroom cream sauce

DARK CHOCOLATE & CHERRY DELICE

NG - NON GLUTEN | NGO - NON GLUTEN OPTION | DF - DAIRY FREE | VG - VEGAN | V - VEGETARIAN | VEO - VEGAN OPTION
NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE ANY OF OUR FOOD IS TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW SHOULD YOU WISH FOR THIS TO BE REMOVED.