



New Year's Eve

Amuse -Bouche

Flavours Of The Sea

To Start

Soup

Roast Vine Tomato And Red Pepper Soup, Finished With Basil Oil And Served With Toasted Sourdough

Home Cured Salmon

Nori, Avocado And Wasabi Puree, Pickled Radish, Fennel, Cucumber, Caviar

Goats Cheese Walldorf

Candid Walnut Crumb, Textures Of Raspberries, Baby Apple, Apple Jelly, Pickled Grapes

To Follow

Lakeland Lamb Rack

(served pink) Roasted Shallots, Celeriac Mash, Carrot Puree, Thyme Jus

Roast Cannon Of Monk Fish

Wrapped In Parma Ham, Creamed Savoy And Carrots, Braised Potatoes, Red Wine Sauce

Butternut Squash, Almond And Gorgonzola Ravioli

Served Open Sorrel, Amaretto Brown Butter Sauce, Roasted Baby Beets, (v)

To Finish

Bitter Dark Chocolate Orange Delice

Orange Gel, Chocolate Soil, Raspberry Sorbet

Lemon Meringue Pie

Salted Caramel, Ginger Ice Cream, Lemon Gel,

Blueberry And Apple Crumble

Vanilla Anglaise, caramel Ice Cream