



New Year's Eve Set Menu

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Surprise Amuse Bouche

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Entrée

Pork Terrine (gf df)
remoulade / crackle / micro cress

Scallop Crudo (gf df)
hazelnut / chive / lemon

Buffalo Mozzarella 'Caprese' (df opt, vgn opt, gf, v)
heirloom tomato / basil / white balsamic

Smoked Duck Breast
sweet wasabi / pickles / spring onion / sesame

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Main

Lamb Rump (gf) (cooked pink)
sweet & sour aubergine / crisp tomato / asparagus / sauce paloise

Free Range Chicken Breast (gf, df)
potato gnocchi / courgette / tomato & olive sauce

Market Fish (gf, df)
miso marinade / spinach / mushroom / asian broth

Aubergine ton katsu (gf, vgn opt, v)
pickled ginger / okra / tomato / miso-yuzu aioli

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Dessert

Pina Colada (gf, df, vgn)
coconut pearls / textures of pineapple

Chocolate Delice (gf)
PX sherry / dried plum / vanilla cream

Breakfast of Champions
sticky rice / poached cranberry / cereal / milk / honey ice cream

Gorgonzola dolce
Honeycomb / cracker