



NEW YEAR'S EVE MENU

£85 per person

A SELECTION OF FRENCH AND GARLIC BREAD ON THE TABLE

STARTERS

Mediterranean fish soup, toasted bread, balsamic vinegar and extra virgin olive oil
Crispy Cornish calamari, homemade tartar sauce
Scottish king scallops à la plancha, salsa verde
Grilled jumbo crevettes, rich tomato and garlic butter sauce
Lobster and Pembroke crab Tian, sauce Marie Rose
Welsh mussels 'marinière', white wine, garlic butter and herbs
Grilled jumbo asparagus, homemade hollandaise sauce
Orange and juniper berry cured gravadlax with a dill mustard dressing
Pan-fried garlic wild mushrooms on toasted Galician sourdough
Homemade chicken liver and foie gras parfait, a winter fruit chutney and French bread
Salmon en croûte, pickled cucumber salad and crème fraîche

MAINS

Chef's dish of the day: homemade beef Wellington. Prime dry-aged fillet wrapped in Serrano ham, rich duxelles, gratin dauphinoise, Madeira jus, smoked bacon and green bean garnish (cooked pink)
Prime centre-cut 8oz aged fillet steak, green peppercorn sauce
Prime matured 1000g rib-eye à la parrilla
Dry-aged 1000g sirloin steak, Jospé grilled
Chicken Barbados, prime fillets of chicken with a coconut and bell pepper sauce
Chargrilled prime veal chuleta served with roasted garlic and herb oil (medium cooked)
Slow-roast shank of Welsh lamb, pisto and thyme-infused red wine jus
Grilled crawfish tail with a choice of Thermidor sauce or tomato and garlic butter
Two chargrilled jumbo tiger prawns with chimichurri sauce
Lemon sole cooked on the bone, served with lemon and parsley butter
Fillets of Cornish Dover sole, asparagus and Champagne sauce
Fillet of wild sea bass with prawn, samphire and lemon butter
Vegan dish of the day

ALL MEALS ARE SERVED WITH HAND CUT CHIPS OR BUTTERED NEW POTATOES

SIDE DISHES

Honey Roasted Carrots (V)	£5.95	Grilled Asparagus (v)	£9.50
Spanish Gordal Olives (v)	£5.00	Tenderstem Broccoli (v)	£6.95
French Bread (Extra)	£4.00	Mixed Seasonal Vegetables	£4.95
Fresh Salad Bar.	£4.95	Garlic Bread (Extra)	£4.50

If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.