



NEW YEARS EVE 2026 SET MENU

CANAPES

PRESSED OX CHEEK TERRINE

horseradish cream | crispy capers

SEARED SCALLOP

green apple gel | crispy panchetta

SUN-DRIED TOMATO MOUSSE

chargrilled courgette | smoked cheddar scone

FIRST

CONFIT SEA TROUT

tahini & pistachio crust | whipped lemon feta | pomegranate

SECOND

GLAZED BELLY PORK & CREVETTES

burnt apple | cider gastrique | pork puffs

THIRD

BEEF FILLET

black treacle | baby fondant potatoes | roasted heritage carrots | onions & garlic | port jus

FOURTH

BLACKBERRY & SLOE GIN "ALASKA"

chocolate sponge | sloe gin soaked blackberries | blackberry sorbet | Italian meringue

TO FINISH

COFFEE & PETIT FOURS

£90 pp

(mwgf) Made with Gluten Free ingredients (v) Vegetarian (vg) Vegan

Full allergen information available on request, please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. Dietary requirements will be catered for wherever possible however as the kitchen is a single serve environment, it is not possible to guarantee