



## NEW YEAR'S EVE MENU

### CHEF'S SNACKS

Game broth, sourdough, Estate dairy cultured butter

### STARTER

Roasted wood pigeon, salsify, fig, Rookery Hall honey, bitter leaves

### FISH

Picked crab tart, Granny Smith apple, brown crab, sea herbs

### MAIN

Hereford beef wellington, root vegetable purée, spinach, turnip

### PRE-DESSERT

Set custard, pear granita

### DESSERT

Valrhona Manjari namelaka, clementine curd, sorbet, cocoa nib tuile

### CHEESE

Creamy Lancashire cheese, apple tarte tatin, crème fraîche

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Petit fours

150 per person

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.