

NYE EARLY DINNER



3 course meal £35pp inc VAT

PLEASE PRE-SELECT ONE STARTER,
ONE MAIN COURSE AND ONE DESSERT FOR EACH GUEST

STARTERS

Smoked salmon, cucumber & caviar
vinaigrette, crème fraîche, dill

Chicken liver pâté, quince chutney and
toasted sourdough

Roast pumpkin, caramelised
Roscoff onions, Goat's curd, spiced
pumpkin seeds (V)

MAIN COURSE

Honey roast gammon, buttered
new potatoes, Cumberland sauce &
watercress

Roasted rolled lamb shoulder, saffron
dauphinoise, mint relish

Mushrooms pearl barley risotto,
chestnuts, Berkswell (V)

DESSERT

Triple chocolate cake, vanilla Chantilly,
brandy snaps

Affogato with coconut ice cream

Our menu changes frequently to bring you the best seasonal & fresh ingredients only.

NYE EARLY DINNER



4 course meal & glass of Champagne on arrival £65pp inc VAT

PLEASE PRE-SELECT ONE STARTER,
ONE MAIN COURSE AND ONE DESSERT FOR EACH GUEST

STARTERS

Smoked salmon, cucumber & caviar
vinaigrette, crème fraiche, dill

Chicken liver pâté, quince chutney and
toasted sourdough

Roast pumpkin, caramelised
Roscoff onions, Goat's curd, spiced
pumpkin seeds (V)

MAIN COURSE

Beef Wellington, potato dauphinoise,
port jus

Wild mushrooms and truffle pearl
barley risotto, chestnuts, Berkswell (V)

Sea bass, saffron potatoes, datterinis
and spinach

DESSERT

Triple chocolate cake, Vanilla Chantilly,
brandy snaps

Sticky Toffee Pudding, Vanilla &
Coconut Ice Cream

POST DESSERT

Affogato with coconut ice cream or
Mince Pie with coffee of choice (VG)

Our menu changes frequently to bring you the best seasonal & fresh ingredients only.

LATE NIGHT NYE MENU



4 course meal, glass of Champagne on arrival &
1 glass of premium wine and entry into party £85pp inc VAT

PLEASE PRE-SELECT ONE STARTER,
ONE MAIN COURSE AND ONE DESSERT FOR EACH GUEST

STARTERS

Smoked salmon, cucumber & caviar
vinaigrette, crème fraiche, dill

Chicken liver pâté, quince chutney and
toasted sourdough

Roast pumpkin, caramelised
Roscoff onions, Goat's curd, spiced
pumpkin seeds (V)

MAIN COURSE

Beef Wellington, potato dauphinoise,
port jus

Wild mushrooms and truffle pearl
barley risotto, chestnuts, Berkswell (V)

Sea bass, saffron potatoes, datterinis
and spinach

DESSERT

Triple chocolate cake, Vanilla Chantilly,
brandy snaps

Sticky Toffee Pudding, Vanilla &
Coconut Ice Cream

POST DESSERT

Affogato with coconut ice cream or
Mince Pie with coffee of choice (VG)

Our menu changes frequently to bring you the best seasonal & fresh ingredients only.