



New Years Eve 2024

Dinner & Dancing

8pm

A Glass of Bollinger Special Cuvee

A Selection of Canapes

Confit Duck Leg

Cauliflower Puree, Spiced Puy Lentils, Star Anise & Honey Jus

Maple Cured Salmon

Whipped Goats Curd, Beetroot, Dill Oil, Soda Bread Crumble

Roasted Chestnut & Maris Piper Soup

Crème Fraiche, Thyme, Toasted Sourdough

Salt Baked Carrots

Hummus, Dukkah, Yoghurt Sauce, Chive Oil 🍷

Guinea Fowl Breast

Devils On Horseback, Parsnip, Hispi Cabbage & Bacon, Bread & Sage Foam, Madeira Jus

Monkfish Bourguignon

Pancetta, Baby Onions, Heritage Carrots, Creamy Mash

Roasted Celeriac

Pine Nut Cream, Grapes, Pickled Celery, Button Mushrooms, Celeriac Jus

Hampshire Venison Wellington

Smoked Beetroot, Chicory Marmalade, Dauphinoise Potatoes, Red Wine Jus

Flamed Baked Alaska

Chocolate Parfait, Passion Curd, Flamed Meringue

Whisky Crème Brulee

Chocolate Crumble, Ginger Bread Ice Cream

Mulled Wine Poached Pear

Vanilla Ice Cream

Pineapple Upside Down Cake

Coffee Caramel, White Coffee Ice Cream

Carriages at 1am

£150 per guest

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.