

# *New Year's Five*

## IN REFLECTIONS

SAGE & BUTTERNUT SQUASH ARANCINI

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SMOKED DUCK BREAST

Spiced Squash Purée, Celeriac & Mustard Remoulade, Fine Herbs

PAN SEARED HAND DIVED SCALLOPS

Roasted Cauliflower Purée, Curry Oil

TRIO OF SALT BAKED BEETROOT,

Goats Cheese, Beetroot Purée, Avocado Cream (vegan option available)

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LEMON SORBET

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ROASTED LAMB RUMP,

Roasted Celeriac, Cavolo Nero, Pickled Celeriac, Soft Potato Mash, Lamb Jus

PAN FRIED STONE BASS

Ratte Potato, Variegated Kale, Pancetta, Mussels,  
Café de Paris Butter Sauce

OYSTER MUSHROOM STEAK,

Soft Potato Mash, Heritage Carrots, Variegated Kale,  
Herb Split Butter Sauce (vegan option available)

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MEADOWSWEET PANNA COTTA

Blackberry Sorbet, Cassis, Crystallised Almonds

CHOCOLATE ORANGE FONDANT

Crème Fraîche Sorbet

CHOCOLATE & ORANGE BROWNIE,

Mandarin Sorbet (Vegan)

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COFFEE AND PETIT FOURS

**£125 per person**

Some of our drinks and food may contain allergens. Please ask a member of staff if you require further information.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.