

New Year's Eve Dinner

31 December 2020

The celebrations begin at 5.00pm with Black Jack and Roulette tables in the Bar Lounge. We will issue everyone with the same amount of chips and the person with the most at the end of the evening wins a prize

We will be serving pre-Dinner drinks and Chef's homemade canapés in the Bar Lounge.

Through to the Restaurant at 7.00 pm for:

Beetroot and apple fragola, walnut, sage and honey foam

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*Smoked loin of venison, chestnut mushroom foam,
baby fondant potato, sweet potato*

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*Pan seared Western Isles scallops, romesco sauce, parsnip crisp,
compressed apple, burnt butter crumb*

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*Pan seared fillet of Swannington farm beef, hassleback potato gratin,
slow cooked cabbage, carrot purée, braised oxtail, crispy leeks, madeira sauce*

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Clementine jelly, cinnamon aerated sponge, vanilla cremeux

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*Caramelised banana panna cotta, brioche, praline ice cream,
salted caramel sauce*

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British Artisan cheese

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La cafetière coffee and chocolates

Dress: Tie or Black Tie

If you have any special dietary requests, please advise at the time of booking.

£105.00 per person