

## New Year's Eve À La Carte Menu

Serving one to three courses 12pm to 10pm

### Starters

Tuscan chunky vegetable and white bean broth with Parmesan and herb crisp and bread roll (v)	£6.50
Golden Cross goat's cheese and white onion tart with slow-roasted cherry tomatoes and spiced pear chutney (v)	£7.50
Home-cured salmon and prawn cocktail with Marie Rose sauce, diced tomato, cucumber, baby gem lettuce, horseradish and Bloody Mary jelly	£7.50
Pan-fried king scallops with creamy cauliflower purée, crispy pancetta and truffle oil	£9.75
Pork and prune terrine, chicken liver parfait and confit duck croquette with tangerine and quince marmalade and toast	£8.50
Steak tartare with raw hen's egg yolk and toast	£9.00

### Mains

<b>Roast: Sirloin of beef (£2 supplement) or corn-fed chicken (only served to 5pm)</b> <b>Served with a Yorkshire pudding, roast potatoes, pork stuffing, honey-roasted carrots and Brussel sprouts</b>	<b>£15.00</b>
Roasted butternut squash and chestnut risotto with rocket salad, shaved Parmesan and crispy sage (v)	£13.50
Roasted Jerusalem artichoke, Portobello mushroom, spinach and Brie Pithivier with chive beurre blanc (v)	£13.50
Pan-fried seabream fillet with fresh parsley, new potatoes and capers lemon butter sauce	£17.50
Pan-fried sea trout with crab salad, decompressed watermelon, pickled cucumber, basil infused croutons and sea vegetables	£19.50
Aged Scottish sirloin steak with hand-cut chips and peppercorn sauce	£19.50
Fillet of beef with pressed fore-rib, celeriac purée, honey-roasted Chantenay carrots, wild mushrooms and Madeira jus	£23.50
Saddle of venison with potato fondant, braised red cabbage, carrot and orange purée and juniper berry jus	£24.50

### Desserts

Cinnamon and Golden Delicious apple tart tatin with vanilla and Calvados cream	£7.50
Apple and berry crumble with mixed nuts and vanilla ice cream	£7.50
Bitter chocolate marquise with strawberry and tangerine reduction and crème anglaise	£7.50
Daim Bar chocolate cheesecake with spiced caramel	£7.50