



NEW YEARS EVE
Six Course Celebration Dinner

£75

Seating 7pm

Dress Code - As smart as you like!

Celebrate in style without the cooking or washing up.

ON ARRIVAL

Mulled Wine Fizz or Hot Toddy

CANAPÉS

“Bullshot” Cocktail- Not for the Faint of Heart! -Beef Broth spiked with Vodka

Whipped Goats Cheese and Caramelised Red Onion Tartlet

Organic Chicken Liver Parfait with Cranberry Relish

Mini Roast Beef Yorkshire Pudding with Fresh Horseradish

INTRO

“Borscht”- Beetroot Soup with Sour Cream

STARTER

Smoked Salmon Terrine with Cucumber Relish and *Huxley's* Toast

REFRESHER

Clementine Sorbet with Candied Peel

MAIN EVENT

❁ Salt Aged Free Range *Carden Farm* Beef Fillet, with Black Treacle and Red Wine Gravy,
Whipped Potato, Slow Cooked Carrot, Black Trumpet Mushrooms and Winter Truffle

CHEESE

• Warm *Tunworth* Cheese with Savoury “Waldorf Dressing” and a Slice of Apple Tarte Tatin

DESSERT

• 70% Cocoa Single Plantation Dark Chocolate Cremeaux, Boozy Cherries and White
Chocolate Sauce

Tea and Coffee with a Surprise After Eight