



**Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)
Gin and tonic(Non Alcoholic) £ 7.50**

New Year's Eve Menu

Pan fried scallops,cauliflower and vanilla purée ,chive beurre blanc .
Cured Foiegras terrine, preserved cherry & pistachio tart,toasted Brioche .
King prawns Thermidor , fermented cucumber ,grilled lime .
Gin cured and smoked salmon ,shrimp Marie Rose,Avocado and Clementine.
Mille feuille of wild mushroom, Goats cheese ,watercress pesto and olives (v)

Mains course

(Mains served with sautéed New potatoes and panache of veg)

Roasted Irish Beef fillet,pan fried Foiegras, sauce perigod
Pan fried Atlantic halibut,samphire,mussels and saffron vin blanc .
Roasted breast of Barbary Duck, celeriac ,beetroot ,orange sauce .
Roasted chicken breast stuffed with season ham,Camembert, Madeira sauce
Roasted Lamb rump,Aubergine purée,roasted pepper,confit garlic, olive jus ..
Galette of Polenta, ratatouille,feta cheese, herb dressing .

Desserts

Dark chocolate cremeux,preserved berries,rum and raisin ice cream .
Caramelised apple Tart au fine ,ginger and vanilla ice cream .
Salted caramel and toffee tart ,hazel nut ice cream ..
Selection of 3 seasonal french cheese

£50 for 2 course / £55 for 3 course .

A optional service charge of 12.5% will be added to your bill

Please speak to our staff about your food allergies and intolerance before ordering.