



*New  
Year's  
Eve*

MADE EXTRA  
SPECTACULAR

# FOUR COURSES £85.00

*Includes a glass of Moët & Chandon Impérial NV Champagne on arrival*

## ON ARRIVAL

### **Artisan rustic breads**

with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v)

## STARTERS

### **Roasted tomato & thyme soup**

with truffle oil, salsa verde and ciabatta (v)  
*Vegan option also available (ve)*

### **Wild boar ravioli**

with roasted vegetables, beef-dripping sauce, Gran Moravia cheese and rocket

### **Pan-fried scallops**

with minted peas, tomato, and crispy pancetta

### **Twice-baked Croxton Manor cheese soufflé**

with shredded celeriac remoulade, toasted hazelnuts, and a herb oil dressing (v)

## MAIN COURSES

*All main courses are served with broccoli, sprouts with chestnuts, parsnips with a spiced orange dressing, and thyme-roasted carrots*

### **Grilled guinea fowl breast**

with Paris brown mushrooms and pancetta & red wine jus.  
Served with fluffy beef-dripping roasted potatoes

### **Grilled salmon fillet**

with samphire, baby potatoes, oyster mushrooms, tomato, and lemon butter & chive sauce

### **Roasted rack of lamb**

served on roasted red peppers, aubergine & shallots, with a minted red wine jus, and fluffy beef-dripping roasted potatoes

### **9oz rib-eye steak**

with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomatoes, baby kale, and beef-dripping sauce

### **Caramelised onion tart**

filled with roasted peppers, butternut squash, with pan-fried tofu and basil pesto. Served with fluffy roasted potatoes (ve)

## DESSERTS

### **Chocolate ganache tart**

served with raspberries and coconut sauce (ve)

### **Raspberry & gingerbread crème brûlée**

with home-baked ginger shortbread biscuits (v)

### **Chocolate orange parfait**

with orange curd, Belgian chocolate sauce and garnished with a strawberry & mint salsa

### **Trio of desserts**

Chocolate orange parfait, raspberry meringue Eton mess, Bourbon vanilla ice cream, and baked Sicilian lemon cheesecake

### **Brioche bread & butter pudding**

with an apricot glaze and vanilla custard

### **Baked Alaska**

served with black cherries in cherry liqueur (v)

### **British cheese board**

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, and red onion & rum-soaked baby fig chutney (v)

## WINE

*Choose half a bottle of wine:*

### **White**

Agneau Blanc Semillon Sauvignon

### **Red**

Mouton Cadet Réserve

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note a discretionary 10% service charge will be added to tables of 6 or more.