

NEW YEAR'S EVE

2 Courses or 3 Courses

WELCOME

Parmesan and Onion Tart

Butternut Squash Soup

Baked Ham Pot

SMALL PLATES

RAVIOLI

Owley Farm Mushrooms, Parmesan, Chervil

or

GIN & TONIC CURED SALMON

Served with Pickled Lemon & Lime

or

DUCK AND PHEASANT TERRINE

Served with Spiced Orange & Cranberry Chutney & Crusty Bread

LARGE PLATES

BEEF WELLINGTON

Creamy Mash, Seasonal Greens & Jus

or

PAN FRIED COD Served with Parentier Potatoes, Saffron Mussel Foam, & Purslane Samphire

or

SALT BAKED CELERIAC

Served with Pumpkin Puree, Pumpkin Seeds & Pomegranate Dressing

SWEET PLATES

SUNKEN CHOCOLATE & AMARETTO CAKE

Served with Amaretto Cream and Amaretti Biscuits

or

LEMON TART WITH RASPBERRY COULIS

Served with Mascapone Cream

or

SPICED CONFERENCE POACHED PEARS

Served with Bramble Cream & Crumb Topping (gf)

and/or

KENTISH BLUE CHEESE Served with Christmas Pudding & Quince
(supplement £5 or £15 if you wish to include with meal)