



# New Year's Eve Menu 2024

## Starters

- Orzo, pan fried scallops, salsify, parsley puree and red chillies.  
Culurgiones, beurre blanc and roasted vegetables.  
Game tortellini, mushroom consommé and turnip.  
Chorizo and ricotta agnolotti, squid bolognese and monk's beard.

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## Mains

- Duck breast, hispi cabbage, and quinoa veg ball, roasted carrot, celeriac puree, redcurrant and red wine jus.  
Pan fried halibut, scallops, fregola and roasted cherry tomatoes.  
7oz Cotswolds beef fillet, pressed potatoes, roasted carrot, roscoff onion, kale, burnt apple puree and red wine jus.  
Roasted celeriac, hispi cabbage, and quinoa veg ball, roasted carrot, celeriac puree, kale and vegetarian jus.

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## Desserts

- Chocolate parfait, chantilly cream, crushed hazelnuts and chocolate sauce.  
Winter berry trifle.  
Cheeseboard, fig chutney, biscuits, and grapes.

**£95 per person**

*including canapes & cocktail on arrival & a glass of champagne at midnight*