



◆ NEW YEAR'S DAY ◆ MENU

GLASS OF SPARKLING WINE ON ARRIVAL

STARTERS

◆ **CARROT AND GINGER SOUP (V, VG, DF)** ◆
WITH HOMEMADE BREAD

◆ **FALAFEL (V, VG, DF)** ◆
WITH BEETROOT HUMMUS

◆ **FISHCAKES** ◆
WITH A CHIVE VELOUTE AND PICKLED SHALLOTS

◆ **GAME TERRINE** ◆
WITH TOASTED BRIOCHE AND APPLE AND ALE CHUTNEY

MAINS

◆ **ROLLED PORK BELLY** ◆
STUFFED WITH SAGE, ONION AND APPLE, WITH MUSTARD
MASH, SEASONAL VEG AND A CALVADOS SAUCE

◆ **HAKE SUPREME (GF)** ◆
WITH POTATOES, CHORIZO, GARLIC SAMPHIRE WITH A
CAPER LEMON CREAM SAUCE

◆ **VEGAN BOURGUIGNON (V, VG, DF, GF)** ◆
WITH JACKFRUIT, VEGAN MASH AND BABY CARROTS

◆ **BALMORAL CHICKEN** ◆
WITH VEGETABLE POTATO CAKES, KALE AND A WHISKEY
CREAM SAUCE

DESSERTS

◆ **APPLE AND BLACKBERRY CRUMBLE (GF)** ◆
WITH CUSTARD

◆ **VEGAN MANGO & PASSION FRUIT MOUSSE (V, VG, DF, GF)** ◆

◆ **ESPRESSO PANNACOTTA** ◆

◆ **CHEESE BOARD** ◆
WITH APPLE, GRAPES, ARTISAN CRACKERS AND FRUIT CHUTNEY

TEA OR COFFEE AND HOMEMADE TRUFFLES
3 COURSES £60 PER GUEST

FULL NON-REFUNDABLE PAYMENT IS REQUIRED AT THE TIME OF
BOOKING, AND A PRE-ORDER IS REQUIRED ONE WEEK PRIOR TO
YOUR BOOKING.