NYE

Fizz on arrival

CANAPES

chicken & mushroom vol au vent
sweet potato bites, pickled fennel & shallot, sesame
smoked salmon mousse cone, cream cheese, roe, dill

TO START

PAN SEARED SCALLOPS
black pudding, celeriac puree, parma ham crisp, micro salad ***(gf)***

BRAISED PIG CHEEKS
pomme puree, sherry jus, crispy leeks ***(gf)***

TRUFFLE MUSHROOM ARANCINI
rocket salad, truffle mayonnaise, shaved parmesan ***(gf)***

CELERIAC SOUP
toasted hazelnuts, honey & corby blonde bread roll
(gf*,v)

THE MAIN EVENT

CLASSIC BEEF WELLINGTON
creamy mashed potato, braised baby carrots, tenderstem broccoli, red wine jus

PARMA HAM WRAPPED CHICKEN SUPREME
fondant potato, cavolo nero, braised baby carrots, butternut squash puree, wild mushroom and thyme jus, black garlic ***(gf)***

BOUILLABAISSE
fresh mussels, calamari, haddock, rouille, toasted sourdough ***(gf*)***

CHESTNUT & MUSHROOM RISOTTO
roasted mushrooms, parmesan, truffle oil, crispy shallots
(gf*,v)

TO FINISH

CHAMPAGNE & STRAWBERRY POSSET
butter shortbread biscuit, honey tuille, fresh strawberries ***(gf)***

RASPBERRY MILLEFEUILLE
rsaspberry gel, vanilla & raspberry crème diplomat, fresh berries

PISTACHIO CHOCOLATE FONDANT
cherry compote, pistachio crumb, vanilla ice cream

SELECTION OF CHEESE & CRACKERS
baron bigot brie, torpenhow park house cheddar, black dub blue, apple, celery, grapes, homemade chutney, artisan crackers

£95 per-person / 4 courses & glass of bubbles

pre-order only

5:30pm - 9pm

THE RUDDINGS

This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.