
NEW YEAR'S EVE

4-COURSE SET DINNER

£105 per person

Pre-dinner drink on arrival

STARTERS

CRAB AND SMOKED MACKEREL SALAD (C/F/E/MD/SP)

with bittersweet chicory leaves and dandelions

PORK, APPLE AND TRUFFLE PÂTÉ EN CROÛTE (/CY/MK/MD/SPE/C*)

with celeriac remoulade

BAKED BEETROOT (V/MK*/SP/VE*)

with aged nettle balsamic and wild herb seasoned goat's cheese

MIDDLE

LEMON AND SAFFRON GRANGE SPARKLING WINE SORBET (SP)

MAINS

POACHED WILD TURBOT (F/E/MK/CY/SP)

with Champagne butter sauce and caviar

FILLET OF BEEF WELLINGTON (G/MK/CY/SP)

with truffle mash and red wine sauce

HANDMADE SPAGHETTI (V/G/MK/CY/SP)

with roasted cep mushrooms, garlic and parsley and crème fraîche

PUDDINGS

MILLIONAIRE'S CHOCOLATE SHORTBREAD (G/E/S/MK)

CAMBRIDGE BURNT CREAM (E/MK)

what the French call crème brûlée

CLASSIC APPLE TARTE TATIN (G/E*MK)

with double vanilla ice cream

HOMEMADE CHOCOLATES TO TAKE HOME (S/MK/SP)

Menu may change depending on seasonality. Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes. SPECIAL DIETARY REQUIREMENTS - V – Suitable for vegetarians | **VE** – Suitable for vegans | **VE*** – Dish can be amended to be suitable for vegans. Please ask for our full allergen menu. **ALLERGENS** - Dishes that contain any of the 14 named allergens are marked with the following abbreviations: **G** – Gluten | **C** – Crustaceans | **E** – Eggs | **F** – Fish | **M** – Molluscs | **S** – Soybeans/Soya | **P** – Peanuts | **N** – Nuts | **MK** – Milk/Dairy | **CY** – Celery | **MD** – Mustard | **SS** – Sesame Seeds | **SP** – Sulphites | **L** – Lupin