

# New Years Eve

## Four Course Menu £ 87.50

### To Start

#### Oysters

Tempura Oysters, Parmesan Crumble, Oyster Emulsion, Panko Bread Crumbs, Watercress, Spring Onion Oil

#### Cauliflower

Harissa Roasted Cauliflower, Smoked Yoghurt, Pomegranate Cous Cous, Cashew Nuts (v)

### Fish Course

#### Fish and Chips

Curry Battered Huss, Cockles, Samphire, Sea Astra, Scrapes, Tartar Hollandaise

#### Salsify

Roasted Salsify, Parmesan, Lemon Jelly, Feuille De Brick (v)

### Mains

#### Duck

Roast Breast of Duck, Leg Pie, Pomme Anna, Celeriac & Ginger Remoulade, Frozen Raspberries

#### Leek

Hay Smoked Leek, Cep Crumble, Roast Aubergine, Shallots, Mushroom Milk (v)

### To Finish

#### CHOCOLATE

Pave of Dark Chocolate, Beetroot Meringue, Satsuma Ice Cream

**Theme is Great Gatsby 1920's or black tie  
Vintage entertainment by Dawn Gracie  
Champagne and Fireworks at Midnight**