

NEW YEAR'S EVE MENU

Glass of Prosecco & canapés on arrival

STARTERS

Lobster ravioli, courgette duxelles, lobster & brandy bisque

Duck liver parfait, fig & onion chutney, toasted brioche

Carpaccio of marinated pumpkin, celeriac remoulade, lemon cracker (v/gf)

INTERMEDIATE

Prosecco floater, raspberry sorbet (gf/df/vg)

MAINS

Fillet of beef Rossini, potato rosti, roasted shallots, spinach & bone marrow sauce (gf)

Roast tranche of turbot, orzo pasta, golden raisins, cauliflower, pine nuts

Twice-baked blue cheese soufflé, Mornay sauce, spiced piperade (v)

PUDDINGS

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait

Poached berries, yuzu gel, hazelnut crumb (vg/df/gf)

Lemon syllabub, clotted cream shortbread & white chocolate parfait (gf)

CHEESE

Selection of Hampshire cheese, date chutney & grapes (v)

£60pp

