



NEW YEAR'S EVE FAMILY STYLE MENU

SMOKED TROUT & DILL MOUSSE, CAPERS, SOURDOUGH

SCOTCH EGGS

RED CHICORY , BLUE VINNEY, WALNUTS

MAIN

SLOW COOKED SMOKED GARLIC AND ROSEMARY DURSLADE LAMB

ROASTED BEETROOT, CARAMELISED ONIONS, GOAT CHEESE TART

SERVED WITH

DAUPHINOISE POTATOES, SPICED RED CABBAGE, BUTTERED LEEKS AND ROAST CARROTS
AND GREENS

DESSERTS

CHOCOLATE & SALTED CARAMEL TART, PISTACHIO ICE CREAM

LEMON POSSET, BERRY SAUCE, GINGER CRUMBLE