



# NEW YEAR'S EVE

## Tasting Menu

### PLANT BASED OPTION


8 COURSE TASTER MENU & THREE WINE PAIRINGS  
£85 PER PERSON  
7PM ARRIVAL

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CHEFS CANAPÉS & FIZZ ON ARRIVAL

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#### AMUSE BOUCHE

*garden based pudding, spring onion, wild rice* 

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#### 3RD COURSE

**CELERIAC & TRUFFLE VELOUTÉ**   
*sourdough shards*

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#### 4TH COURSE

**CHARRED SAND CARROT**   
*puy lentils, lemon grass & coconut broth*

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#### 5TH COURSE

**ROASTED KORMA CAULIFLOWER STEAK**   
*spinach, apricot gel, curried barley, eryngii mushroom*

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CHAMPAGNE SORBET


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#### 7TH COURSE

**ASSIETTE OF CHOCOLATE**   
*milk chocolate brownie, mint chocolate mouse, baileys chocolate cheesecake*

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#### PETITE FOURS

*orange marshmallow, homemade fudge* 

*If you suffer from any food allergies or intolerances and require more information about the ingredients we use, please speak to a member of staff. All food and drinks are prepped in areas where allergens are present so there is a risk of cross-contamination. Please alert us to any and all allergies, regardless of whether they seem relevant to your chosen dish.*