

**- NEW YEAR EVE MENU -**  
**145 PER PERSON**

**- CANAPÉS -**

**- STARTERS -**

CORNISH CRAB TIAN  
*Prawns, avocado, lemon*

SPICY SALMON TARTARE  
*Avocado, chillies, garlic,  
crème fraiche, Lavash bread*

KING PRAWN COCKTAIL  
*Lemon & Marie Rose sauce*

LOBSTER SOUP  
*Lemon, brioche, white crab*

SALT PEPPER SQUID  
*Black garlic mayonnaise,  
lime*

DUCK SPRING ROLLS  
*Asian pickles, plum sauce*

TIGER PRAWN 'LAKSA'  
*Coconut, chillies, mint,  
coriander, crispy noodles*

HERITAGE BEETROOT (V)  
*Honey, goat's cheese, pine nuts*

SOFT SHELL CRAB TEMPURA  
*Seaweed mayonnaise, lime dressing*

MEDITERRANEAN PRAWNS  
*Garlic mayonnaise*

ARANCINI (VE)  
*WITH OR WITHOUT PARMESAN  
Mushrooms, truffle oil, Provençal sauce*

**- MAIN COURSE -**

*All mains are served with your choice of one side dish*

GUERNSEY SKATE  
*Brown butter, capers*

PETERHEAD COD  
*Beer battered, tartare sauce*

WILD SEABASS  
*White onion puree, capers,  
golden raisins, pinenuts,  
brown butter*

MISO COD  
*Soy, spring onions, radish*

CORRIANDER & CHILLI  
BATTERED MONKFISH  
*Asian salad, cumin yogurt,  
lemon*

SCOTTISH SALMON  
*Puy lentils, cumin butter, lime*

8OZ SCOTCH FILLET  
*Bearnaise sauce, red wine jus*

FREE-RANGE SUFFOLK  
PORK BELLY  
*Bramley apples, Pommery  
grain mustard*

SCOTTISH SCALLOPS & KING PRAWNS  
*Thermidor sauce or garlic & chilli butter*

SURF N TURF  
*10 oz Angus sirloin, tiger prawns,  
garlic butter*

LOBSTER & SHELLFISH PLATTER  
*Half lobster, 3 x king prawns,  
Scottish scallop, Shetland mussels,  
chilli garlic butter*

JAPANESE CAULIFLOWER (VE)  
*Lightly battered, coconut, Asian pickles*

**- SIDE -**

*Triple cooked chips*  
*Thin chips*  
*Caramelised fine beans*

*Dauphinoise potatoes*  
*Mashed potatoes*

*Creamy savoy cabbage & bacon*  
*Tenderstem broccoli*  
*Caesar salad*

**- DESSERTS -**

STICKY TOFFEE PUDDING  
*Vanilla ice cream*

CHOCOLATE & ALMOND TORTE  
*Chocolate ganache, vanilla cream*

BAILEYS CRÈME BRÛLÉE  
*Shortbread*

RHUBARB CHEESECAKE  
*Blackberry compote*

PEAR & ALMOND BAKEWELL TART  
*Pistachio ice-cream*

PASSIONFRUIT & BLOOD ORANGE  
PAVLOVA  
*Vanilla ice-cream, Crème Chantilly,  
meringue*

ICE CREAMS & SORBETS  
*Selection of farmhouse ice creams  
& sorbets*

3 CHEESES  
*Brie de Nangis, matured Cheddar,  
Roquefort*

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.*

*(V): Vegetarian/ (VE): Vegan*