

NEW YEAR'S EVE

MENU

STARTERS

Spicy cream of butternut squash soup (v)
truffle oil drizzle, smoked paprika, fresh bloomer

Chicken liver parfait
tomato jam, cornichons, toasted donker rye

Chalk Stream smoked trout
dill crème fraîche, blinis, caviar hollandaise

Soft baked figs (v)
stilton sorbet, Secretts watercress salad,
maple syrup drizzle, crushed walnuts

MAINS

Pan-fried Barbary duck breast
fondant sweet potato, pancetta and caraway
seed-fried Brussels sprouts, black cherry
and red wine jus

Fillet of English beef
horseradish rosti potato, wilted spinach,
crispy onion rings, peppercorn sauce

Grilled cod loin with glazed Welsh rarebit
roasted new potatoes, beef tomato and
rocket salad, balsamic reduction

Saffron pearl barley risotto (v)
sweet potato, kale, feta cheese and
tempered cumin seeds

DESSERTS

Chocolate and marshmallow cheesecake
orange sorbet

Cappuccino crème brûlée
cinnamon biscotti

Spiced pear and almond tartlet
caramel sauce

OPTIONAL CHEESE COURSE

Selection of English cheeses
served with artisan biscuits, celery, grapes,
red onion marmalade
(£5 supplement)

£37.50