

NEW YEAR'S EVE MENU

STARTERS

English Pea, Hampshire Watercress & Wild Garlic Soup - minted cream (GF, VG)

Chicken, Pancetta & Baby Leek Terrine - sweetcorn purée, pickled fennel & micro cress (GF)

Winchester Gin Cured Local Chalk Stream Trout - pickled cucumber, Hampshire watercress & lemon crème fraîche (GF)

Smoked Duck - blackberry dressing, radish, candied walnuts & radicchio (GF)

Peach Bellini Champagne Sorbet - peach & schnapps syrup (GF, VG)

MAINS

Classic Beef Wellington - red wine jus & creamed potato

Baked Halibut Loin - fricassee of peas, local 'Grange' sparkling wine sauce, Hampshire watercress oil, crispy pancetta & thyme roasted potatoes (GF)

Roast Tenderloin of Pork - fondant potato, burnt apple purée & local 'Hyde' cider jus

Roasted Harissa Spiced Cauliflower Steak - plant smoked applewood & cannellini bean purée with parsnip crisps (VG)

All served with grilled asparagus & tender stem broccoli, roast carrots

DESSERTS

'Pina Colada' Panna Cotta - pineapple & rum sauce with dehydrated pineapple crisp (GF, VG)

Millionaire Chocolate Caramel Tart - salted toffee popcorn crumb, toffee sauce

Strawberry Shortcake - marinated strawberries, shortbread, vanilla bean cream cheese mousse, pistachio crumb & strawberry gel (GF)

Cappuccino Chocolate Tiramisu - hazelnut biscotti

Tea, Coffee & Petit Fours

VG = Vegan | V = Vegetarian | GF = Gluten Free