

NEW YEAR'S EVE MENU

£99.50 PER PERSON

Part of the New Year's Eve package. Strictly over 18s only – adults only,

STARTERS

Celeriac, Roast Shallot & Hampshire Cider Soup – blue cheese, walnut croute (GF, VG)
Local Hot Smoked Chalk-Stream Trout Rillettes – Hampshire watercress, homemade blini
Chicken, Pancetta & Baby Leek Terrine – sweetcorn puree, pickled fennel & micro cress (GF)

Raspberry Sorbet, Pressed Apple & Elderflower (GF, VG)

MAINS

Fillet of Beef – dauphinoise potatoes, wild mushroom Diane sauce, Hampshire watercress oil (GF)
Baked Halibut Loin – pomme Anna, local sparkling wine & parsley beurre blanc (GF)
Roasted Harissa Spiced Cauliflower Steak – served with an olive, caper, roasted pepper & tomato salsa (VG)
All served with grilled asparagus, baby corn & roast heritage carrots

DESSERTS

'Pina Colada' Panna Cotta – pineapple & rum sauce, dehydrated pineapple crisp (GF, VG)
Millionaire Chocolate Caramel Tart – salted toffee popcorn crumb, toffee sauce
Lemon Meringue Cheesecake – burnt meringue, limoncello gel, candied lemon

Tea, Coffee & Petit Fours

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