



NEW YEAR'S EVE MENU 2017 £55

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread

Smoked goose croquettes, watercress mayonnaise, pistachios

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Pan-fried fillet of cod, crushed sweet potato, chestnuts & purple sprouting broccoli

Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

Millers of Speyside beef sirloin, bone marrow mash, Jerusalem artichokes & kale

Salt marsh lamb, wild mushrooms, chervil root, hazelnut hummus, sheep's yoghurt

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Sticky malt & date pudding, roasted pear, fig ice cream

Baked egg custard, soft goats cheese, honey walnuts, slow baked quince