

New Year's Eve Menu
December 31st 2020
£90.00 per person

Champagne reception

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Smoked parsnip soup
Garlic sippets

Ballotine of quail
Foie gras, golden raisins

Pastrami of monkfish
Pickled ginger, wasabi mayo

Homemade sorbet

18hr slow-cooked 28-day aged Aberdeen Angus beef
Salt-baked celeriac, heritage carrots

Chef's pre-dessert

Somerset Solstice
Garden damson

Cassis souffle

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Tea/coffee, petits fours