

**31<sup>st</sup> December 2023**

**Aperitif on arrival**

**To start, to share:**

**Variety of Breads**

*Black olive tapenade  
Whipped bacon butter  
Anchoïade*

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**Slow Roasted Tomato Panna Cotta**

*with chilli & lime salsa*

*Or*

**Charcuterie Plate**

*Mixed cured meats & cheeses with olives & artichoke*

*Or*

**Spicy Crab and Prawn Fishcake**

*with papaya salad & lime dressing*

*Or*

**Honey Baked Figs**

*with serrano ham & honey dressing*

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**Tournedos Rossini**

*Medium-rare fillet steak, chicken liver pate, served on a brioche croûte  
with dauphinoise potatoes & Madeira Sauce*

*Or*

**Corn Fed Breast of Chicken**

*with charred baby vegetables, white onion purée & thyme sauce*

*Or*

**Chestnut Gnocchi**

*with wild mushrooms & spinach sauce*

*Or*

**Harissa Grilled Sea Bream**

*with coriander, smoked garlic butter & garlic roasties*

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**Chocolate Brownie**

*with strawberries & white chocolate ice cream*

*Or*

**Honey-Orange Roasted Plums**

*with Chantilly cream & home made shortbread*

*Or*

**Lemon Drizzle Cake**

*with lemon frosting and pouring cream*

*Or*

**Cheese and Biscuits**

*Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher with tomato compote, Brie de Meaux with grapes.*

**And finally**

**Coffee and Truffles**

Per person: £70.00

*A discretionary 10% service charge will be added to your bill,  
all of which goes to the staff.*

*Please advise us of any allergies or dietary requirements.*

New  
YEAR'S  
EVE