

**31<sup>st</sup> December 2024**

**Aperitif on arrival**

**To start, to share:**

**Devon Crab on Toast**  
**Black Olive Tapenade on Toast**  
**Anchoïade on Toast**

\*\*\*\*\*

**Ham Hock & Parsley Terrine**  
*with toasted sour dough*  
Or

**Baked Scallop**  
*with caviar & Champagne sauce*  
Or

**Home Made French Onion Soup**  
*with cheese crouton*  
Or

**Marinated Italian Burrata**  
*with toasted sour dough*

\*\*\*\*\*

**Tournedos Rossini**

*Medium-rare fillet steak, chicken liver pate, served on a brioche croûte  
with dauphinoise potatoes in a rich Madeira sauce*  
Or

**Corn Fed Breast of Chicken**  
*wrapped in pancetta with vine tomatoes, honey glazed carrots  
and dauphinoise potatoes*  
Or

**Vegetable Wellington**  
*with roasted vegetables, mushrooms, leeks & chestnuts in a rich Madeira sauce*  
Or

**Whole Grilled Lemon Sole**  
*with brown shrimp butter and parsley new potatoes*

\*\*\*\*\*

**Espresso Martini Tiramisu**

*tiramisu with booze – what's not to like*  
Or

**Tropical Ginger Cake**  
*with lime frosting and pouring cream*  
Or

**Honeycomb Eton Mess**  
*with whipped cream, meringue & raspberries*  
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: £75.00

*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