



NEW YEAR'S EVE MENU

£55 per person

Cocktails & Canapes

Adnams Orange and Sea Buckthorn gin and Pomegranate sling

Suffolk salami and Baron Bigod arancini

Miso-glazed prawn skewer, nori and sesame

(v) Mushroom tarragon and truffle tartlet

Starters

Lobster and crab bisque, seaweed scone, whipped shellfish butter

(gf) Nene Valley venison tartare, Low Farm egg yolk, horseradish, tarragon, potato chips

(gf, v) Mr Barrett's honey glazed salt baked celeriac, Adnams Spirit of Broadside pickled prunes, St Jude cows curd, linseed cracker

Mains

42 day dry aged Anglian sirloin of beef (cooked pink), ox cheek cottage pie croquette, burnt onion purée, Cavalo Nero, bone marrow chimichurri

(gf) Roast halibut fillet, potted shrimp and fennel risotto, pickled fennel, fennel pollen

(v) Smoked beetroot and winter squash Wellington, Cavalo Nero, mushroom ketchup, pearl onions, mushroom and sage gravy

Puddings

(v, gf) Adnams Triple Grain whisky crème brûlée

(v, gf) Clementine and stem ginger posset, cranberry and orange meringue, Christmas pudding ice cream

(v) Dark chocolate ganache tart, pistachio ice cream

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.