

New Year's Day 2018

Menu

Oak roasted salmon, shrimps, baby gem, grapefruit and caper dressing

Goats cheese curd, cranberry and apple with pinenuts

Pressed duck confit terrine, fig chutney and toasted brioche

Artichoke Royale, pickled vegetables with winter truffle

Roast Cotswold beef, Yorkshire pudding, seasonal vegetables and roast gravy

Oven roasted cod, leeks fondue with potato terrine and crayfish sauce

Roast loin of pork, roast potatoes, Savoy cabbage and grain mustard sauce

Wild mushroom tortellini, parsnip veloute with tarragon oil

Sticky toffee pudding, toffee sauce and clotted cream

Dark chocolate cremeux, honey oats, salted caramel and whisky ice cream

Praline frangipane, poached pear with vanilla ice cream

Coconut and lime parfait, marinated pineapple with coconut sponge

