



New Year's

A glass of Devaux champagne with canapes on arrival, a 3 course menu, followed by Cheese

£88.00 per person

NIBBLES

Air dried tomato & Mozzarella | Gin cured salmon & wasabi mayonnaise | Chorizo Gruyere |
Prawn, crayfish & avocado bagel | Duck liver parfait & chutney

STARTERS

Butternut squash and carrot
soup, rosemary focaccia

Cep arancini, parmesan, basil
pesto, wild mushrooms and white
truffle

Pigeon breast and leg, pancetta,
braised lentils, sticky red cabbage
and celeriac

Pan fried scallops, butternut
squash, chorizo, samphire and
Aspalls cyder jus

Gressingham duck liver parfait,
confit leg, pickled vegetables,
bacon and onion jam

MAINS

Breckland venison loin, blackberry,
beetroot, peas and champ mash

Wild mushroom ravioli, shallots,
white wine, chives and
pomegranate

Wild halibut, prosciutto, celeriac
risotto, truffle and champagne
dressing, caviar

Gressingham duck breast, ragu,
pomme anna, carrots and cavalo
nero

28 day aged beef fillet, fondant
potato, honey parsnip, ox cheek,
local kale and chestnut mushrooms

DESSERTS

A selection of chocolate desserts
for two.....

*Fondant, terrine, éclair, mousse,
white choc ice cream*

Blackberry parfait, sable, apple
and vanilla puree, blackberry
marshmallow

Vanilla pannacotta, crumble,
apple and vodka sorbet

Treacle tart, mulled wine
poached pear, pecan and vanilla
ice cream

Braised pineapple, lemon, lime
and coconut sorbet

4th course

A selection of English cheeses

SIDES

Chunky chips / 3.50 | Honey glazed carrots / 3.50 |
Fine beans and shallots / 3.50 | Spinach and watercress salad / 3.50