



**Glass of Champagne & canapes on arrival, 3 Courses
& cheese - £88pp, served from 8.30pm**

STARTERS

Broccoli & Binham Blue soup, parmesan cheese straw & poached egg
(GFO)

Organic burrata, shaved fennel, blood orange, pistachio & pomegranate dressing
(GF/V/VEO)

Pan fried scallops, romesco, morcella sausage, Pedro Ximenez caramel
(GF/DFO)

Seared pigeon breast, Umbrian lentils, celeriac, pickled red cabbage & crispy pancetta
(GF/DFO)

Seared ham hock, rabbit & foie gras terrine, spiced pineapple relish
(GFO)

MAINS

Candied beetroot & shallot tart tatin, whipped goats' cheese, balsamic
(V/VEO)

Wild halibut, squid ink linguine, nduja, samphire, confit tomato dressing
(DFO)

28 day aged fillet of beef, fondant potato, roasted parsnip, curly kale, madeira jus
(GF)

Pan fried seabass, maple glazed chicken wings, parsnip puree, winter girolles
(GF)

Roasted venison loin, beetroot puree, salsify, broccoli and blackberry
(GF)

DESSERTS

Trio of chocolate with salted caramel ice cream
(GF/V)

Vanilla & buttermilk pannacotta, raisins & pine nuts, apple sorbet
(GF/V)

Pannettone bread & butter pudding, vin santo custard
(V)

Whiskey, walnut & brown butter tart, honey ice cream
(V)

Mrs Temples cheese, homemade chutney, biscuits & grapes
GFO)

NEW YEARS EVE

NIBBLES

Crispy calamari garlic aioli 4.50
Tempura gherkins with chilli mayo / 4.50
Garlic & herb ciabatta bread / 4
Homemade breads with truffle butter / 4.50
Nocellera olives / 4

SIDES 3.50

Hand cut chunky chips
Italian house salad, truffle & parmesan
Baby beetroots, turnips & greens
Tenderstem broccoli with chilli & garlic
Pink fir potato & Gruyere cheese gratin

GF – Gluten Free
GFO - Gluten Free option
N – Contains Nuts
DF – Dairy Free
DFO – Dairy Free option
V – Vegetarian
VE – Vegan
VEO – Vegan option