



## NEW YEARS EVE

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)

Ham hock, rabbit & foie gras terrine,  
spiced pineapple relish, charred sourdough  
(GFO)

### MAINS

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

Wild halibut, squid ink linguine, cockles  
tomato and chili (DFO)

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

Roasted stone bass  
Sag aloo, cauliflower, pickled raisins  
(GF)

Venison loin, dauphinoise potato  
beetroot puree, salsify, blackberry jus  
(GF)

### DESSERTS

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

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

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

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

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

### NIBBLES

Crispy calamari garlic aioli 4.50  
Tempura gherkins with chili mayo / 4.50  
Homemade breads with truffle butter / 4.50  
Nocellera olives / 4

### SIDES 3.50

Hand cut chunky chips  
Italian house salad, truffle & parmesan  
Seasonal winter greens, chestnuts and pangrattato  
Roast new potatoes with garlic and rosemary

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