

NEW YEAR'S EVE

MENU

Davy's Célébration Champagne NV France 12% FLUTE 100ML VE.

STARTERS

Roasted tomato soup with seared mackerel, chilli and basil dressing
Grilled Romano pepper, Suffolk fennel salami and chicory salad with capers and thyme
Parmesan gnocchi with cauliflower, raisins and sage v.

Mount Brown Sauvignon Blanc 2017 Waipara, New Zealand 13% 125ML VE.



SECOND COURSES

Cornish crab Thermidor with apple salad and melba toast n.
Heritage carrot risotto with lemon gremolata v.e.



MAIN COURSES

Char-grilled sirloin steak with tomato Provençal and dauphinoise potatoes served with a choice of béarnaise or peppercorn sauce
Roasted guinea fowl breast with celeriac gratin, mushroom and cider sauce
Sautéed Scottish chanterelles with braised artichoke heart, hash brown, crispy sage, chive and roasted shallot v.

Sichel Margaux 'declassified' 2015 Margaux, Bordeaux 13% 125ML



DESSERTS

Salted caramel and chocolate hazelnut brownie cheesecake n.
Lemon and lime tart with crème fraîche
Blue Monday with roasted pumpkin, pomegranate and orange honey dressing

Petit Vedrines 2015 Sauternes, France 13% 50ML



TEA OR COFFEE

FOUR COURSES INCLUDING £58.00 • ACCOMPANYING WINES £30.00 PER PERSON

Please select one dish from each section

V. VEGETARIAN / VE. VEGAN / N. CONTAINS NUTS

Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%.
A discretionary 10% service charge will be added to your bill.