



# NEW YEAR'S EVE 2022 PARTY MENU

WELCOME COCKTAIL AND CANAPÉS ON ARRIVAL

## STARTERS

Truffle, Mushroom and Chestnut Tortellini with Jerusalem Artichoke Sauce

Pan Fried Scallops, Celeriac Purée, Apple and Toasted Hazelnuts (DFO)

Carpaccio of Local Venison, Baby Beetroots, Parsnip and Old Winchester (GF, DFO)

Soy Curve of Chalkstream Trout with Wasabi Crème Fraîche, Lime Pickled Shallots with Lemon Rye Bread (GFO)

Spiced Tempura of Cauliflower with Mango, Coriander and Coconut Yoghurt (GF, VGO)

## MAINS

Beef Wellington, Truffle Scented Pomme Purée, Roasted Root Vegetables with Rich Red Wine and Thyme Jus

Rack of Lamb with Lamb and Rose Harissa Ragu, Dauphinoise Potato and Courgette (GF)

Rabbit Stuffed with New Forest Mushroom, Rabbit Leg Bolognaise, Carrot Purée and Caramelised Heritage Carrots (GF)

Pan Roast Halibut, Green Beans, Hazelnut Butter and Anchovy, Mushroom Velouté and Thyme Pesto (GF)

Vegetable Wellington with Truffle Mash (VG)

## DESSERTS

Salted Caramel and Chocolate Tart with Praline Crunch

Passion Fruit Jelly, Lemon Crème and Lychee Vodka Sorbet (GF)

Pistachio and Chocolate Cherry Opera Macaroon

Baked Alaska (GF)

Vegan Chocolate and Raspberries Slice, Hazelnut Praline (GF, DF, VG)

£110.00pp

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, ALL OUR DISHES ARE FRESHLY MADE AND **MAY** CONTAIN TRACES OF INGREDIENTS. WE WILL ADD A DISCRETIONARY 10% SERVICE TO TABLES OF 6 OR MORE.

Ingredients: GF – Gluten Free DF – Dairy Free VG- Vegan V- Vegetarian  
VGO – Vegan Option GFO – Gluten Free Option

