



NEW YEARS EVE 2020

7 COURSE TASTING MENU

7 COURSE GASTRONOMIC TASTING EXPERIENCE WITH A FLIGHT OF WINES TO MATCH

White onion & parmesan soup topped with walnut bread, gruyere cheese & tempered shallot rings (v)

Paired with a glass of Laurent Perrier Rose Champagne - 125ml

Tandoori king scallop, carrot & orange puree with mango & poppadoms

Tandoori paneer, carrot & orange puree with mango & poppadoms (v)

Paired with a glass of Dashwood Sauvignon Blanc - 175ml

Pressed belly pork & black pudding fritter, apple blossom, redcurrant jus & textures of apple

Cauliflower fondant, romansco puree. Truffle & parmesan arancini & parmesan twirl (v)

Best end rack of English lamb mutton pearl barley, with green beans in pancetta

Goats cheese & beetroot tart with wild mushroom pearl barley (v)

Paired with a glass of Lunaris by Callia Malbec - 175ml

Miso & lime posset with popping candy (v)

Paired with a glass of Brown Brothers Orange Muscat Dessert Wine - 75ml

Baileys chocolate orange marquise, pearl of orange sorbet & candied kumquat (v)

Cheese board to share with homemade chutneys

Paired with a glass of Taylor's LBV Port - 50ml

7 COURSE TASTING MENU £69 PER PERSON

FLIGHT OF WINES DRINKS EXPERIENCE £34.50 PER PERSON

