

Crab & Lobster New Year's Eve Menu 2017

Roasted Beetroot Velouté, Wild Mushrooms and Sage Dumpling

Duck Liver Parfait, Pistachio, Cranberries and Toasted Sourdough

Carpaccio of Beef Fillet, Horseradish Aioli
and Crisp Shallot Rings

Confit Fillet of Sea Trout, Poached Langoustine,
Brandy Hollandaise and Roe Crackers

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Pan-fried Fillet of Stone Bass, Selsey Crab and Salmon Mousse Cannelloni,
Braised Fennel and Crab Bisque

Whole Lemon Sole, Seaweed Dauphine, Sea Herbs,
Preserved Lemon and Brown Shrimp Butter

Glazed Winter Vegetable and Haricot Bean Fricassee
with Bitter Leaves and Roquefort

Oven Roasted Loin of Venison, Venison Haunch Croquette,
Butternut Squash, a Clementine and Juniper Jus

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Dark Chocolate and Chilli Fondant Pudding,
Stem Ginger Jam, Lime Mascarpone

Orange Marmalade and Brioche Butter Pudding
Honeycomb and Clotted Cream Ice cream

Rhubarb Crèmeux, Vanilla Crème Brûlée
and Lemon Balm Meringue

Selection of British Cheese with Figs and Port steeped Grapes,
Celery Flowers and Millers Biscuits

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Coffee and Petit Fours
£78

Allergen Information sheets are available for all our dishes, please ask a member of our team for assistance