

NEW YEAR'S EVE

MENU

STARTERS

Parsnip, celeriac and Hogs Back cider soup (V)
gruyère cheese croûtes

Pan fried scallops with dill and pea purée
vegetable and Parma ham crisps, shallot vinaigrette

Smoked ham hock and pheasant terrine
warm focaccia, Secretts' salad, piccalilli

Roast fig and caramelised red onion tart tatin (V)
Secretts' salad, goat's cheese, herb dressing

MAINS

Bouillabaisse

king prawns, south coast mussels, seabass and sea bream,
saffron potatoes, spinach, aioli, warm focaccia bread

Guinness braised Surrey Farm blade of beef
parsnip and potato truffled mash, charred shallots,
heritage carrots

**Roasted red pepper, sweet potato, spinach and
goat's cheese Wellington (V)**
rocket and Parmesan salad, rich tomato jus,
toasted pine nuts

Corn-fed roasted chicken breast
gratin potatoes, cauliflower cheese, braised red cabbage,
red wine mushroom jus

DESSERTS

Salted caramel baked cheesecake
cherry ripple cream, chocolate crumb

Stem ginger and date pudding
butterscotch sauce, vanilla ice cream

Treacle tart
roasted spiced plums, clotted cream ice cream

Selection of British cheese
fresh grapes, celery, apple chutney, celery and crackers
(or add cheese as a fourth-course for £5 per person)

£49.95