

New Years Eve Menu

Starters

- Pork and Chorizo Scotch Egg, Truffle Mayonnaise , baby herb salad & Smashed Scratching's.
- Charred Mackerel Fillet , Heritage Beetroot , cucumber gel and horseradish snow.
- Butternut Squash Soup , Crispy Sage & Apple Croutons , Cumin and Cheddar Scone.
- Burratta Cheese , Broad Bean , Pea and Asparagus Salad , Char-Grilled Sourdough , Salsa Verde Dressing.

Mains

- BBQ Rubbed Roast Sirloin , Mushroom Ketchup , Confit Tomato , Crispy Cumin Shallots , Triple Cooked Chips & Watercress.
- Pan Roast Hake Fillet , Petit Pois a La Francais , new Potatoes with pea shoots and tarragon oil.
- Wild Mushroom Arancini balls , butternut squash puree, curried kale , roast hazelnut, feta, spice chickpea salad , honey & mustard dressing.

- Roast Corn Fed Chicken breast , sweetcorn 3 ways , Char-grilled chorizo , parmentier potatoes & Red Chilli Oil.

Desserts

- Vanilla Poached Pears , winter berry coulis and honeycomb.
- Winter Pimm Jelly with blood orange sorbet, blackberries and candied lemon.
- Chocolate tarte, black cherry compote and clotted cream icecream.
- The Nelsons tiramisu with homemade amaretti crumb.

£40.00 Per Person