



New Year's Eve Celebration Dinner

Sweetcorn and crayfish chowder,
chilli oil, crisp bread

Sea bass ceviche, confit lemon, little gem,
pickled radish, chive mayonnaise

Winter vegetable pressing, heritage beetroot,
homemade ricotta, toasted seeds

Pan seared scallop, parsnip, black pudding,
blackberry ketchup, port reduction

Sage marinated pork tenderloin,
cider braised belly, celeriac, roast apple,
potato terrine, brandy sauce

Lemon sorbet, sour raspberry soil, local gin

Baked white chocolate cheesecake,
orange and cranberry

Charred Golden Cross goat's cheese,
pickled grapes, walnut oatcakes

100.00 per person



*Welcome the
New Year*