

# NEW YEAR'S EVE MENU

75.00 PER PERSON  
Champagne arrival

## FIRST COURSE

*Choose either: Pea & ham soup or Pea & mint soup (ve)*

## SECOND COURSE

Classic prawn & avocado cocktail à la Russe,  
sauce Marie rose, brown bread & butter, fresh lemon

Marco's game Scotch egg,  
Colonel Mustard's sauce

Quail's egg maintenon, maxim's mushroom duxelle,  
puff pastry, hollandaise

Salt roast beetroot salad, candied walnuts,  
merlot vinegar, seasonal leaves (ve)

## THIRD COURSE

Fillet of beef à la forestière, fricassée of woodland  
mushrooms, extra virgin olive oil, vintage balsamico,  
toasted sourdough, buttered English leaf spinach

Escalope of salmon, tomato vinaigrette, braised fennel,  
new potatoes, soft herbs

Fillet of chicken maxim's, breaded chicken breast,  
black truffle brie, fricassée of woodland mushrooms,  
buttered English leaf spinach

Gnocchi pomodoro, fresh piccolo tomatoes,  
extra virgin olive oil, fresh basil (ve)

## FOURTH COURSE

Mr. Coulson's sticky toffee pudding,  
Glace beurre café de Paris, Butterscotch sauce

Apple & almond crumble, vanilla ice cream

70% dark chocolate mousse,  
crème Chantilly, hazelnut nougatine

Winter Fruits Poached in Sparkling Wine (ve)  
*Speak to your server for today's flavours*

## FIFTH COURSE

Espresso affogato



A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) does not contain meat, (ve) does not contain any animal products. \*Some of our dishes contain alcohol - please ask a team member for further details.