



*New
Year's
Eve*

WITH EXTRA
SPARKLE

New Year's Eve

After 7pm
Three courses £65.00

STARTERS

Roasted tomato & thyme soup

with white truffle oil. Served with ciabatta, seeds and olive oil (v)

Baked scallop mornay

topped with mature Cheddar and breadcrumbs.
Served with artisan rustic bread

Croxton Manor Cheddar soufflé

with celeriac rémoulade, and a spiced poached pear
& hazelnut salad (v)

Guinea fowl supreme

wrapped in prosciutto with figs, toasted pine nuts
and braised red cabbage purée

MAIN COURSES

Roasted salmon wellington

in filo pastry with wilted spinach, fondant potato
and bouillabaisse sauce

British wild venison steak

with spiced poached pear, fondant potato, wilted baby spinach
and rich blackberry & port jus

Root vegetable & mixed nut roast

on a bed of heirloom tomatoes & spinach with roasted potatoes,
beetroot and chive sauce (v)

9oz 28-day-aged rib-eye steak

with bone-marrow butter, twice-cooked chunky chips,
crispy onions, grilled mushroom, confit tomatoes,
baby kale and beef dripping sauce

Roasted lamb noisettes

with pulled lamb boulangere potatoes, salt-baked beetroot,
asparagus and red wine jus

*All main courses above are served with Brussels sprouts & chestnuts, and
roasted butternut squash & red onion with a spiced orange dressing*

DESSERTS

Pear tarte tatin

with praline ice cream and
nougatine crisp (v)

Chocolate indulgence

Salted maple chocolate pot,
Belgian chocolate ganache torte,
double chocolate ice cream and
nougatine crisp (v)

Gingerbread crème brûlée

with flavours of cinnamon,
served with a home-baked ginger
shortbread biscuit (v)

Warm Belgian chocolate brownie

with Bourbon vanilla ice cream (v)

Lemon posset

with crushed meringue, strawberries,
blueberries & British blackcurrant
curd (v)

British cheese board

Shepherd's Purse Yorkshire Blue,
Lubborn Somerset Camembert,
Belton Farm Red Leicester and Isle of
Man Vintage Cheddar with a selection
of Fudge's nut & mixed seed biscuits,
grapes, celery and red onion chutney (v)

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All our food is prepared in a kitchen where nuts,
cereals containing gluten, and other allergens are present
and our menu descriptions do not include all ingredients.

Our fish may contain small bones. (v) = made with
vegetarian ingredients, however some of our preparation
and cooking methods could affect this. If you have a food allergy
or intolerance confirmation of allergen information will
be available from early November to allow you to confirm
your booking. The allergen information is to the best of our
knowledge correct, however, it is subject to change between
the time of advance booking and time of dining. Please ask to
see the allergen guide at the time of your visit to check if there
have been any changes that may affect you.