



New Years Eve

£60.00 PER HEAD

Pre reservation and pre order only

CHEF'S SELECTION OF CANAPÉS & PROSECCO

STARTERS

CAULIFLOWER SOUP
Chick Pea & Almond Bhaji,
Coriander & Curry Oil

SMOKED HADDOCK FISHCAKE
Chorizo Jam

BRESOLA *
Red Onion & Sloe Gin Marmalade, Pickled
Vegetables, Grilled Sourdough

TO FOLLOW

CHAMPAGNE SORBET

MAINS

ROAST DUCK BREAST
Duck Hash Brown, Carrot & Star
Anise Puree

PORK TENDERLOIN *
Parma Ham, Stoneaway Black
pudding, Scorched Scallop,
Parsnip & Apple

PAN FRIED SALMON
Potted Shrimps, Cauliflower
Risotto, Black Olive Crumb

CARAMELIZED RED ONION
& GOATS TART TATIN (V)
Beetroot Puree

BLADE OF BEEF
(served medium rare only)
Smoked Champ Mash, Charred
Onions, Crispy Shallots

TO FINISH

SALTED CHOCOLATE DELICE*
Orange & Ginger

ATKINSONS COFFEE & PETIT FOURS

PLEASE LET US KNOW IF YOU SUFFER FROM ANY FOOD ALLERGIES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS SO THAT WE CAN NOTIFY THE CHEF. * ON OUR MENU DENOTES A DISH WHICH CAN BE MODIFIED TO BE GLUTEN FREE. (V) VEGETARIAN