NEW YEARS EVE MENU 2026

Starter

Wild mushroom soup, Welsh rarebit & slow roasted tomato crostini, truffle oil

Crockwell Bishop Stilton, poached pear & chicory salad, maple roasted pecans, poppyseed vinaigrette

'John Ross' smoked & kiln roasted salmon roulade with horseradish & dill,
spiced clementines, salmon caviar, sweet mustard dressing, rye bread

Pressed duck & parsley rillettes, confit apple, crispy Serrano ham, baby watercress,
caperberries, toasted sourdough

Main

Grilled West Country fillet steak, braised oxtail croquette, gratin potatoes,
honey roasted carrots, French beans, shallot & port jus

Ballotine of guinea fowl, mushroom duxelle & serrano ham, celeriac puree,
braised red cabbage, mushroom jus

Fillet of halibut, saffron king prawn & chive risotto, samphire, balsamic cherry tomatoes, parmesan tuile

Carrot, butternut squash, spinach, cashew & vegan feta strudel,
lemon & thyme fondant potato, tenderstem broccoli, tahini & garlic sauce

Pudding

Mango & passionfruit pavlova, pistachios, limoncello syrup

Banoffee sundae, salted caramel & chocolate ice cream, whipped cream,
banana, granola crunch, hot chocolate sauce

Kirsch marinated cherry & dark chocolate tart, Morello cherry ice cream

Raspberry & vanilla crème brûlée, white chocolate chip cookie

To end

Selection of cheeses, quince jelly & crackers
Coffee & tea - homemade rocky road bites

£72.50 per person - Menu is available from 7.45pm for advance bookings only

Pre-order a bottle of Albury Estate Blanc de Blancs £54.50 - the perfect celebration fizz!

A discretionary 10% service charge will be added to your bill, rest assured that 100% of this goes to our amazing team

Allergy information is available, please ask a member of our team

Our food is freshly prepared, so most dishes can be adjusted to suit dietary requirements

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