



# New Years Eve

## Set Menu

*from 5pm - 7pm*

**£45 per person**

### STARTERS

Hand picked Dorset crab mayonnaise  
Celeriac remoulade, hot smoked salmon

Roasted pumpkin, pine nut & truffle soup  
Chestnut mushrooms, caramelised shallot pissaladière

Windsor royal park venison & Iberico pork terrine  
Gooseberry chutney, chargrilled hazelnut & fruit bread

### MAINS

Slow cooked Hereford beef feather blade, crisp shallot & hazelnut pangritata  
Crushed ratte potato & bone marrow, beef & full bodied red wine sauce

Pan roasted Scottish sea trout  
Leek fondue & roasted cauliflower, fish velouté & fresh chive

Hand rolled fresh pappardelle pasta & grated aged cheddar  
Seasonal wild mushrooms & truffle sauce (v, vg option available)

### DESSERT

Baked Tahiti vanilla cheesecake  
Marinated griotte cherries, black currant sorbet

Caramelised Valrhona milk chocolate tart  
Poached William pear, champagne sorbet

Selection of artisan cheeses  
Hand baked biscuits & chutney