



New Year's Eve

SOIRÉE

JERUSALEM ARTICHOKE VELOUTÉ
Salt baked artichoke, artichoke crisps, lovage (GF, VE*)



SAUTÉ OF SCOTTISH LANGOUSTINE
Young leeks, potato & truffle sauce, chive, sour cream, caviar (DF*, GF)

SLOW BRAISED PORK BELLY
Celeriac remoulade, apple purée, celeriac & apple salad, Calvados sauce & gel

WILD MUSHROOM PARFAIT
Truffle, Maderia jelly, quince, pear & saffron chutney, brioche (GF*, V)



FILLET OF YORKSHIRE BEEF
Roast parsnip, parsnip purée, watercress beef reduction (DF*)

OVEN ROAST FILLET OF HALIBUT
Parsley & lemon crumb, tomato fondue, mushroom ragout, white wine fish sauce (DF*, GF*)

RISOTTO OF ROASTED CAULIFLOWER
Parmesan crisp, lemon oil, tempura & pickled cauliflower (V, VE*)



MINI CHERRY & YUZU PAVLOVA



SINGLE ORIGIN CHOCOLATE TACO '2026'
Milk chocolate crémeux, bergamot curd & jelly, tonka sablé



TEA, COFFEE & PETIT FOURS

FIVE-COURSE MENU
NON-RESIDENTS - £285 PER PERSON
TWO-NIGHT HOUSE PARTY RESIDENTS - £60 SUPPLEMENT PER PERSON

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.
A discretionary 12.5% service charge will be added to your bill.

