



# New Year's Eve

£125 pp

Arrival 7.00pm

## Champagne & Canape Reception

Chicken liver parfait, plum, rye cracker

Baron Bigod and truffle gougere (v)

Angels on horseback

Pheasant and chestnut sausage roll, red cabbage and cranberry ketchup



## To Start

Salad of smoked duck pastrami, whipped goats cheese, blood orange, hazelnut and winter leaves

Warm salad of charred leek, whipped goats cheese, pickled potato, hazelnut and winter leaves (v)



## Fish Course

Half lobster tail, tempura claw, bisque, pink grapefruit and basil

Crème Dubarry, curried cauliflower beignet, pickled grape and lovage oil (v)



## Main Course

Roast loin of Holkham estate venison, slow braised venison shoulder croquette, red cabbage and cranberry ketchup, gratin potato, brussel sprouts, cacao jus

Roast rack of suckling pig, pressed belly, celeriac puree, fondant potato, Fruit Pig black pudding bon bon, apple tarte tatin, cider jus

Celeriac rosti, sautéed wild mushroom, truffle and mushroom purée, poached hen's egg, Jerusalem artichoke crisps (v)



## Pudding

Caramelised white chocolate ganache, passionfruit, chocolate sorbet (gf)

Music, dancing & midnight countdown with the Joe Ringer Band

Carriages 1.00am

If you have specific dietary requirements or require allergy information, please ask  
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) GF (gluten free)