

New Year's Eve Menu

An indulgent five-course celebration of festive flavours in the heart of the New Forest

Let the new year begin with unforgettable flavours

To Start

Choose from a trio of seasonal delights to begin your celebrations:

Duck Terrine

Confit shallot, kohlrabi remoulade, pistachio, sourdough

Confit Pork Belly & Seared Scallops

Romesco, fennel, rouille

Harissa & Rose Petal Roasted Cauliflower (VG, GF)

Chicken pomegranate, lemon yoghurt, toasted almonds

The Main Course

Indulge in one of four expertly crafted main courses:

Fillet Tournedos Rossini

Foie gras, truffle, Madeira sauce, dauphinoise potatoes, tender stem broccoli

Whole Boneless Red Snapper (GF)

Crayfish bisque, fondant potato, samphire

Caramelised Onion Risotto (V, GF, GFA)

Comté cream, parmesan oil, pangrattato, truffle

A Sweet Treat

A perfectly balanced finale to your New Year's feast.

Millionaire Chocolate Tart

With Prosecco sorbet

Passion Fruit Crème Brûlée (GF)

Raspberry & White Chocolate Mille-Feuille

Pistachio

A Festive Farewell

Petit Fours & Coffee

The perfect ending to a memorable celebration

£130 PER
PERSON

PRE-ORDER
ONLY

GF = GLUTEN FREE / GFA = GLUTEN-FREE AVAILABLE / V = VEGETARIAN / VG = VEGAN / DF = DAIRY-FREE