



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, Madeira 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 crèmeux, 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.

