

New Years Eve 2017

Twice Baked Crab Soufflé with Shellfish Sauce

Citrus Cured Salmon, Fennel, Radish and Watercress Salad (gf)

Pumpkin Tortellini, Chestnut and Sage Beurre Noisette (can be served as a main course) (v)

Jerusalem Artichoke and White Bean Soup with Crispy Leeks and Rocket Pistou (v,vg,gf)

Suffolk Beef Fillet Carpaccio, Crispy Capers, Parmesan Frico and Horseradish Snow (gf)

OoO

Woodgrilled Venison, Roasted Shallots, Parsnip Puree, Cavolo Nero,
Parship Crisps and Béarnaise Sauce (gf)

Maple Glazed Duck Breast, Truffled Celeriac, Red Cabbage, Boulanger Potatoes (gf)

Seared Scallops, Salsify, Brown Shrimps, Blood Orange and Charred Radicchio (can be
served as a starter) (gf)

Seared Local Fish Fillet with Saffron, Fennel and Cockle Risotto (gf)

Wild Mushroom and Tarragon Pithivier, Wood Grilled Leeks and Salsify with Cranberry and
Port Sauce (v/vg)

OoO

Hot Gingerbread Soufflé with Apple, Cinnamon Ice Cream

Trio of Chocolate (gf)

Hazelnut Cake with Pistachio Ice Cream and Toasted Almond Panna Cotta (gf)

Blackcurrant Poached Pear, Champagne Syllabub and Honey Madeleines (v/can be adapted
for vegans)

Hamish Johnston's Fine Cheese, Membrillo and Millers Damsels Biscuits

(or if you would like a large plate to share £12)

v - vegetarian, vg - vegan, gf - gluten-free.

Early sitting from 6:00pm, last table at 7:15pm £38.95 per person - children's menu
available

Later sitting from 8:30pm £57.95 per person includes a glass of Prosecco or a house
cocktail and canapés on arrival, coffee and homemade sweet treats to follow dinner

Includes VAT at 20%

A discretionary 10% service charge will be added to the final bill