New Year's Eve Gala Dinner

Amuse Bouche

Starters

House Smoked Duck

heritage beetroot, preserved blackberries, chicory

Mulled Pear

malt loaf, stow blue, port reduction

XL Orkney Scallop

apple marigold, kohlrabi, buttermilk, dill

Main Dishes

Cotswold Estate Venison Loin

boulangere potato, braised red cabbage, parsnip

English Pumpkin Ravioli

butternut squash, cranberries, crispy sage

Wild Cornish Halibut Fillet

roasted cauliflower, golden raisins, mussel butter sauce

Pre Dessert

Desserts

Caramelised Pear Tart

hazelnut frangipane, calvados, clotted cream ice cream

Clementine Creme Brullee

yoghurt sorbet, honeycomb, gingerbread

Chocolate Delice

olive oil, chocolate tuile, smoked sea salt

British Cheeses & Port

grape chutney, quince, candied walnuts, malt loaf

Coffee & Petit Fours

Glass of Champagne to Welcome the New Year!