



NEW YEARS EVE
Six Course Celebration Dinner

£75

Seating 7pm

Dress Code - As smart as you like!

Celebrate in style without the cooking or washing up.

ON ARRIVAL

Mulled Wine Fizz or Hot Toddy

CANAPÉS

"Bullshot" Cocktail- Not for the Faint of Heart! -Beef Broth spiked with Vodka
Whipped Goats Cheese and Caramelised Red Onion Tartlet
Organic Chicken Liver Parfait with Cranberry Relish
Mini Roast Beef Yorkshire Pudding with Fresh Horseradish

INTRO

"Borscht"- Beetroot Soup with Sour Cream

STARTER

Smoked Salmon Terrine with Cucumber Relish and *Huxley's* Toast

REFRESHER

Clementine Sorbet with Candied Peel

MAIN EVENT

28 Day Salt Aged *Carden Farm* Beef Fillet, served pink with Red Wine Gravy, Luxury Creamy Colcannon, Honey Glazed Carrot

CHEESE

Local Cheeseboard featuring our friends at Bourne's Cheshire Cheese

DESSERT

70% Cocoa Single Plantation Dark Chocolate Cremeaux, Boozy Cherries and White Chocolate Sauce

Tea and Coffee with a Lucky After Eight