



# NEW YEARS EVE MENU

## **Chef's Canapes**

---

### **Confit Duck and Apricot Terrine**

Pressed confit duck and apricot with caramelised onion chutney and butter brioche.

---

### **12 Hour Cooked Feather Blade of Beef**

Slow cooked feather blade of beef served with a rich beef cheek bon-bon, truffle-scented mash, butter and onion-fried spinach & kale, and a red wine jus.

---

### **'Billionaires'**

A velvety chocolate mousse with caramel sauce and salted caramel ice cream.

---

### **Tea, Coffee, Truffles**

A cup of freshly brewed tea or coffee, served with chocolate truffles.

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.  
Menu may be subject to small changes.