



## NEW YEAR'S EVE MENU 2017 £55

*A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival*

### STARTERS

Celeriac & apple soup, caramelised walnuts  
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale  
Smoked salmon rilette, sweetcorn fritter, dill dressing  
Spiced potted Waveney Valley pork, apple, toasted onion bread

### MAINS

Market fish  
Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing  
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino  
Cardington grass-fed rib fillet, beef dripping & horseradish mash

### PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream  
Bramley apple pie, pecans, vanilla ice cream  
Sticky date pudding, poached pear, butterscotch, ginger ice cream

*New Year's Eve*

*Please inform a member of staff if you have any dietary or allergen requirements.*