

CHEERS TO 2021

NEW YEAR'S EVE MENU

In partnership with Edmunds Cocktails



TO START

Duo of Gressingham duck, smoked breast, liver cannelloni, hoisin sauce	£7.95
Roasted heritage beetroots, figs, goat's cured, mustard shortbread	£7.50
Poached Wells lobster, ratatouille terrine, tomato consommé	£9.50

TO FOLLOW

Corn-fed Suffolk guineafowl, foie gras, truffled pommes dauphinoise, sautéed wild mushrooms, port jus	£21.50
Norfolk coast seabass, fennel purée, prawn parcel, white wine sauce	£22
Fielding Cottage goat's curd and spinach ravioli, gorgonzola, almond, crispy sage, black truffle, Champagne foam	£17.95

TO FINISH

Lemon meringue pie, pouring cream	£7.50
Chocolate orange delice, chocolate cocoa nib, ice cream	£7.50
White chocolate and hazelnut parfait, hazelnut and praline ground nuts, white chocolate swirl	£7.50

Please let a team member know of any allergies or dietary requirements
We cannot guarantee that dishes do not contain bones, nuts or shot