

NEW YEARS EVE

31st December 2021

SIGNATURE SNACKS

Gusbourne Blanc de Blanc 2016

OUR BREAD

Henderson Relish butter

HIGHLAND WAGYU TARTARE
BBQ emulsion, pickled beetroot & horseradish ice cream

HAND DIVED SCALLOP
Alsace bacon chowder, potato & celeriac

BUTTER POACHED ISLE OF GIGHA HALIBUT
lobster bisque, sea vegetables & salsify

SALT AGED LAMB SADDLE
baked swede & slow cooked shoulder

OPTIONAL RIVERSIDE CHEESE BOARD - £16

Britannia, Peakland Blue & Tunworth

YUZU POSSET

raspberry & toasted sesame

WHITE CHOCOLATE & COCONUT CREAMEUX

passionfruit, pineapple & rum

BULLION FONDANT TART

Douglas fir & clementine

MENU – 150 pounds
optional WINE PAIRING – 105 pounds

If you have any dietary requirements, please find a member of the team

NEW YEARS EVE – PRIVATE DINING ROOM PACKAGE

31st December 2021

We are offering exclusive use of our private dining room on NYE. This package includes 10-course tasting menu, Gusbourne Blanc de Blanc on arrival & a glass of Dom Perignon at Midnight for 12 guests

SIGNATURE SNACKS

Gusbourne Blanc de Blanc 2016

OUR BREAD

Henderson Relish butter

HIGHLAND WAGYU part one

Tartare, BBQ emulsion, pickled beetroot & horseradish ice cream

HAND DIVED SCALLOP

Alsace bacon chowder, potato & celeriac

BUTTER POACHED ISLE OF GIGHA HALIBUT

lobster bisque, sea vegetables & salsify

HIGHLAND WAGYU part two

Aged sirloin, mushroom & winter truffle

SALT AGED LAMB SADDLE

baked swede & slow cooked shoulder

RIVERSIDE CHEESE BOARD

Britannia, Peakland Blue & Tunworth

YUZU POSSET

raspberry & toasted sesame

WHITE CHOCOLATE & COCONUT CREAMEUX

passionfruit, pineapple & rum

BULLION FONDANT TART

Douglas fir & clementine

PRIVATE DINING ROOM 12 guests – 3000 pounds

If you have any dietary requirements, please find a member of the team

NEW YEARS EVE – VEGETARIAN MENU

31st December 2021

SIGNATURE SNACKS

Gusbourne Blanc de Blanc 2016

OUR BREAD

Henderson Relish butter

SALT BAKED BEETROOT TARTARE
BBQ emulsion, pickled beetroot & horseradish ice cream

APPLE MOLASSES GLAZED CELERIAC
nasturtium pesto, brown butter hollandaise & granola

FERMENTED BARLEY RISOTTO
pickled mushrooms, Old Winchester & black truffle

BUTTERNUT SQUASH WELLINGTON
baked swede & whole grain mustard sauce

OPTIONAL RIVERSIDE CHEESE BOARD - £16

Britannia, Peakland Blue & Tunworth

YUZU POSSET

raspberry & toasted sesame

WHITE CHOCOLATE & COCONUT CREAMEUX

passionfruit, pineapple & rum

BULLION FONDANT TART

Douglas fir & clementine

MENU – 150 pounds

optional WINE PAIRING – 105 pounds

If you have any dietary requirements, please find a member of the team