

NEW YEAR'S EVE DINNER  
Thursday 31 December 2020

**Pink Champagne and Canapés**

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**Terrine of Duck Liver**

roasted fig, Seville orange gel, toasted brioche

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**Hand Dived Orkney Scallop**

lightly spiced cauliflower purée, coriander shoots

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**Roasted Pumpkin Ravioli**

aged Parmesan foam, amaretti crumb

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**Poached Wild Turbot**

fennel velouté

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**Beef Wellington, Wild Mushroom Duxelles**

butter puff pastry wrapped, Béarnaise sauce

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**Hay Baked Breast of Guinea Fowl**

morels, leek, caramelised shallot, roasted leg boudin, winter black truffle

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**Cannon of Denham Estate Venison**

red cabbage purée, ginger parkin crumb, red wine and juniper reduction

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Seasonal vegetables

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**Mediterranean Inspired Amuse-bouche**

Amalfi lemon curd, basil sorbet, olive oil sponge

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**Indulgence**

white chocolate soufflé, milk chocolate bavarois, dark chocolate marquise, salted caramel ice cream

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**English Cheeses**

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**Coffee – Petits Fours**

CARRIAGES - 9.45PM

£250 per person  
SUBSTITUTIONS MAY BE MADE