



NEW YEAR'S EVE LUNCHEON
The Oak Room
Thursday 31 December 2020

Pink Champagne and Canapés

Salmon three ways...
Severn & Wye Smoked, Mulberry Gin Cured, Tartare,
lime panna cotta, dill oil

Chicken Liver Parfait
pickled shallot, smoked bacon preserve, toasted brioche

Truffle Mushroom Ravioli
cèpe purée, parmesan crisp

Roast Sirloin of English Beef from the Silver Trolley
– rare to medium, on the bone, carved for you at your table –
Yorkshire pudding, goose fat roast potatoes, hot horseradish sauce

Woodbridge Duck
roasted breast, slow cooked leg, sausage pithivier, cherry jus

Atlantic Whole Lobster Thermidor
cheese, mustard, Cognac and cream sauce, steamed basmati rice

Warm Dark Cherry Frangipane Tart
cherry compote, vanilla cream

Baileys Bread and Butter Pudding
sauce Anglaise

Spiced Pumpkin Pie
almond and apple ice cream

Coffee – Petits Fours

CARRIAGES – 3pm

£85

SUBSTITUTIONS MAY BE MADE