



2021

NEW YEAR'S EVE MENU

Amuse Bouche

TO START

Three Mushroom Ardennes Pate, Herb Crouton, Shallot & Roast Garlic
Chutney (Vg)

Pan Seared Scallops, Spiced Saddleback Pork Belly, Pickled Fennel & Sweet
Carrot Puree

Bacon and Rabbit Terrine, Crushed Peas, Heritage Beets

Confit Duck and Sweet Potato Croquettes, Caramelized Onion Mayonnaise

Intermediate Gin And Tonic Sorbet

MAINS

All Served With, Steamed Pod & Roasted Baby Root Vegetables

Fillet of Beef Cooked Pink, Cognac Café Al Latte, Fondant Potato

Baked Cod Loin, Garlic And Herb Potato Cake, Parsley Sauce

Breast of Guinea Fowl, Truffle Mash, Confit Leg Bon Bon, Pan Gravy

Beetroot Wellington, Winter Root Dauphinoise, Red Wine and Braised Leek Jus
(Vg)

DESSERTS

White Chocolate Parfait, Boozy Raspberries

Negroni Panna Cotta

Pistachio & Rosewater, Cracked Brownie, Vanilla Iced Cream (Vg)

Selection of Regional Cheese & Biscuits



THE
CHURCHILL
TREE

NEW YEAR'S EVE

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Join us for the celebrations of a new year with a three
course sumptuous dinner. Dress to Impress.

From 7pm £60 per head.

Join us for drinks only from 8.30pm by purchasing your
'cocktail ticket' for £20 per head

(A choice of cocktail included)

(Cocktail tickets available for pre-purchase and on the night.)