

## NEW YEARS EVE TASTING MENU

### 9 Courses

Goosnargh duck and bacon Eccles cake, port gel

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Fish & chips

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Duck liver rolled in spiced bread, mulled apples

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Roast Orkney scallop with artichoke & black olive soup, preserved lemon

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South Coast turbot, caramelised celeriac & chestnut, fish bone truffle sauce

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South Downs venison loin, celeriac with apple reduction & chocolate

or

East Lothain pheasant, salt baked beetroots, thyme salt, barley and mead reduction

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Baron Bigod with Perigord truffle, apple, walnut toast extra cheese course supplement

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Chardonnay poached pear, buttermilk cream, spiced granite

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Bitter chocolate pave with black olive tuille and olive oil ice cream