

# New Year's Eve Dining Experience

**£90 per person**

## Prosecco on Arrival

### Starters

**Broccoli & Dovedale Blue Soup**  
Horseradish cream, crispy leeks, chive oil (V)

**Pan Seared King Scallops**  
Cauliflower purée, maple-glazed pancetta, pine nuts and tarragon butter (GF)

**Rolled Rabbit Terrine**  
Carrot and anise purée, pickled baby carrots, sprout leaves, rye sourdough

**Fresh Mushroom & Truffle Ravioli**  
Mushroom consommé, truffle, Parmesan (V)

**Pan Seared Pigeon Breast**  
Braised salsify, prune stuffed breast, Moroccan giant cous cous, port jus

**Thai Spiced Mussels**  
Cooked in a coconut broth, prawn tapioca crackers, mooli, coriander

### Main Courses

**Derbyshire Reared Venison Loin**  
Cherry and soy glazed baby beetroots, Cavolo Nero, parsnip purée, redcurrant and thyme jus (GF)

**Halibut Fillet**  
Jerusalem artichoke purée, wild mushroom, pommes dauphine, buttered kale, shrimp beurre blanc sauce (GF)

**Walton Lodge Fillet of Beef**  
Mushroom purée, braised oyster mushroom, potato terrine, roasted Roscoff onion, tender stem broccoli, red wine jus (GF)

**Chicken Supreme**  
Confit garlic potatoes, chicken leg croquette, wilted spinach and pancetta, tarragon and chicken jus

**Lobster & Tiger Prawn Risotto**  
Sautéed king prawns, poached lobster, sun blushed tomatoes, tempura samphire cooked in a shellfish bisque sauce (GF)

**Goat's Cheese & Caramelised Onion Tart**  
Dauphinoise potatoes, baby vegetables, madeira and parsley sauce (V)

### Desserts

**Tonka Bean Panna Cotta**  
Winter berry compote, compressed plums, lemon balm (GF)

**White Chocolate & Coffee Liqueur Cheesecake**  
Caramelised white chocolate soil, salted caramel ice cream

**Gâteau Opera**  
Milk foam, vanilla tuille (V)

**Yuzu & Blood Orange Tart**  
Candied pineapple, lime meringues, coconut (V)

**Apple & Pear Crumble**  
Crème anglaise, blackberries (V)

**Selection of Artisan Cheeses**  
Served with biscuits, fresh fruit and homemade chutney (V)

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.