



New Years Eve 2026

Table Nibbles

Chefs Petit Soup

Starters

Beetroot and orange cured salmon, Crème fraiche, crispy beetroot tapioca, red veined sorrel

Parsnip & pecan fritter, broccoli & maple syrup sauce (Vegan)

Sorbet

Mains

Carved fillet of beef, Harvey's old ale braised feather blade of beef and potato rosti pie, enoki mushroom cream casserole & pea puree

Vegan gnocchi, roasted butter nut squash, toasted cashews, vegan feta & chilli oil (Vegan)

Dessert

Baked chocolate fondant, malt ice cream and candied orange crisp

Coffee & Petit Fours