



NEW YEARS EVE 2023
PRE – THEATRE SET MENU

5pm to 5.45pm

Three courses £50 per person

STARTERS

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Ruby Beetroot Salad, Blue Cheese, Salted Walnuts, Reduced Balsamic (v)

Orkney Scallop, Roasted Cauliflower, Caper Raisin, Coconut & Lemongrass (Supplement 6)

MAIN COURSES

Wild Cep Mushroom Risotto, Roasted Ceps, Parmesan Crisp (v)

Blythburgh Braised Pork Cheeks, Sage Polenta, Cavolo Nero

Steamed Cod Loin, Haricot White Bean Purée, Smoked Pancetta, Celery, Pickled Shallots

Heritage Breed, Grass Fed Bavette Steak, Aubergine Purée, Red Wine Sauce (Supplement 7)

SIDES

Truffle Mashed Potato/Mixed Leaves, French Dressing /
French Beans & Crispy Shallots/Carrot, Honey & Mustard
From 7.50

DESSERTS

Maple Pecan Tart, Crème Fraiche, Candied Pecans

Caramelised Orange & Vanilla Panna Cotta, Macerated Blackberries

Selection of Ice Creams or Sorbet

Selection of British & European Artisan Cheeses
(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,
served with petit fours at 6.90 per person
Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*

Please note this is sample menu only.

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*