

~ NEW YEARS EVE ~

5 courses £70

Say goodbye to 2017 and hello to 2018! Join us this New Year's Eve at The Inn for a celebration to remember. We've created a delectable five course menu especially for New Year's Eve, so all you have to do is sit back, get the bubbles flowing and enjoy every moment.

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Parsnip & chestnut soup, truffle oil

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Starters

Pan seared scallops, roast salsify, crumbled black pudding, dill hollandaise

Oxtail ravioli, tomato & basil consommé

Braised rabbit with fennel, anise heritage tomatoes & chickpea puree

Beetroot & goats cheese terrine, hazelnut pesto, candied walnuts

Sautéed garlic & wild mushrooms, grilled chicory, cherry tomatoes, taggiasche olive tapenade

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Homemade lime & mint sorbet

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Mains

Venison, wild mushroom & bacon wellington, Jerusalem artichoke puree, confit swede & kale

Juniper & citrus marinated partridge, chestnut & beetroot dauphinoise, morels, red wine jus

Pan roasted halibut, braised chicory & celeriac, taggiasche olive & tomato concasse

Butternut & ricotta Rotolo, sautéed sage with wild mushrooms, confit shallot puree & sun-dried tomato tapenade

Balsamic beetroot & puy lentil stuffed butternut squash, minted salsa verde, heritage tomatoes

Sharing mains

pre-order only £20 supplement

Whole grilled lobster, garlic & lemon butter, crushed new potatoes with dill & sauce antiboise

Butter-poached Cote de boeuf with Parmesan & truffle oil triple cooked chips, stuffed bone marrow, confit garlic with rocket, balsamic cherry vine tomato & taggiasche olive salad, peppercorn & wild mushroom sauces

Surf and turf

½ lobster & Butter-poached Cote de boeuf with Parmesan & truffle oil triple cooked chips, stuffed bone marrow, confit garlic with rocket, balsamic cherry vine tomato & taggiasche olive salad, peppercorn, wild mushroom & antiboise sauces

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Desserts

Caramelised pear & almond crème patisserie tart, berry coulis

Opera torte, tonka bean clotted cream

Passionfruit & cascabel tequila brûlée

Cheese board for two