



## New Year's Eve Dinner Menu

### Canapés

#### Starter

Porcine & chestnut mushroom soup

Raviolo, tarragon

*egg, gluten, sulphite, milk*

Seared & smoked Goodwood venison

celeriac, roasted fig & blackberry

*mustard, sulphite, egg, gluten*

#### Fish

Hand dived Orkney scallop

vadouvan, puffed rice, mint

*shellfish, sulphite, milk*

#### Main

Almond crusted cauliflower

black garlic, pomme dauphine, burrata, golden raisin

*milk, gluten egg, sulphite, nuts*

Estate fillet of beef

Roscoff onion & duck liver tartlet, truffled potato mousseline, port wine sauce

*gluten, egg, milk, sulphite, celery*

Fillet of halibut

Shellfish risotto, brown shrimp relish, foraged sea vegetables

*fish, milk, sulphite, shellfish, celery*

#### Dessert

Dark chocolate fondant

brandy syrup, crème fraiche

*gluten, milk, sulphite, egg, soya*

Baked passionfruit cheesecake

pineapple, mango, coconut

*milk, egg, gluten, soya*

Estate cheese

quince jelly, Scottish oat cakes, grapes, fig chutney

*milk, sulphite*

Tea, coffee & chocolates truffles

*milk*

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shoT