

nola

New Year's Eve

Five Course Set Menu £110

Soup

CAJUN COUBION; A SPICY DEEP SOUTH
VERSION OF THE CLASSIC BOUILLABAISSÉ

LEEK AND SWEET POTATO SOUP (Vg)

CHICKEN AND MUSHROOM WITH
WHITE TRUFFLE OIL

Starter

SMOKED SALMON AND PRAWN TIMBALE,
BABY LEAVES AND LEMON DRESSING

RARE BREED PORK RILLETS, APPLE JELLY,
PEA SHOOTS AND CRACKLING

FOREST MUSHROOM AND CHESTNUT PÂTÉ
WITH MADEIRA ONION MARMALADE (Vg)

Palate Cleanser

PROSECCO SORBET SERVED WITH
CHAMBORD RASPBERRY PUREE

Main Course

PAN ROASTED HALIBUT, BOULANGÈRE
POTATOES AND A LEEK AND WHITE
BEAN SAUCE

PAN FRIED FILLET STEAK, PULLED BEEF
CROQUETTE WITH A BORDELAISE SAUCE

GUINEA FOWL SUPREME, SAGE
FONDANT POTATO AND RICH
CHICKEN JUS

BETROOT & VEGETABLE WELLINGTON,
VEGAN DAUPHINOISE POTATOES
WITH VEGAN GRAVY (Vg)

Dessert

LIME CURD CHEESE CAKE
WITH A BERRY COMPOTE

A SELECTION OF FINE CHEESES
WITH CRACKERS & QUINCE JELLY

CHOCOLATE MOUSSE
WITH CHOCOLATE SOIL
AND SHARDS (Vg)

Dishes may contain allergens.
If you have any diet requirements,
please ask a member of our team