



# New Year's Eve

## Six Course Tasting Menu

### 2023

Native Rock Oyster 'Chill Patrick'  
Champagne Drappier Carte d'Or

~

Gin cured salmon  
beetroot - fennel - horseradish  
Babylons Peak Chenin Blanc, South Africa

~

Wild mushroom & truffle risotto  
aged parmesan - winter truffle  
Pulenta Estate Pinot Noir, Argentina

~

Treacle glazed beef fillet  
roasted carrot - smoked potato - chive  
Prunotto Dolcetto, Italy

~

Vanilla & cardamon rice pudding  
mulled plum - clotted cream ice cream  
Prunotto Moscato d'Asti, Italy

~

Pistachio soufflé  
dark chocolate & espresso sauce - hazelnut ice cream  
Finca Antigua Moscatel

-

£50 upgrade to include paired wines



Please inform a member of staff of any intolerances or allergies.

Included in our 'Housel Hootenanny' stay offer,  
or £100 per person