



New Year's Day Set Menu 2026

Starters

Minestrone soup of orzo, red pepper & olive focaccia
Crispy duck pancakes, tangerine hoi sin, cucumber, scallions
Seafood & charred corn chowder, stout wheaten, hop butter
St Tola Goat's cheese mousse, winter fruits, seed crunch
Portavogie prawn & smoked salmon cocktail, avocado & nachos

Mains

CA beef fillet wellington, zip sauce (£6 supplement)
Honey roast ham, parsley sauce
Half roast chicken, honey & thyme glaze
Roasts served with champ, roast potatoes, Yorkshire puddings
Fish of the day, smoked tomato & seafood stew, green olive
CA nut roast, vegan gravy, all the trimmings

Desserts

Plum Christmas pudding, Darroze Armagnac custard
Passionfruit chocolate delice, pistachio, macaron
Sticky toffee madeleines, butterscotch, salt caramel ice cream
Mango & coconut baked Alaska
Templegall cheese, mulled wine chutney, rye crackers

3 Courses £43