

New Years Eve

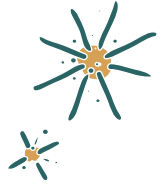
Sunday 31st December

AFTERNOON TEATIME TREATS

Warm sausage roll
Fruit and plain scones, clotted cream, strawberry jam
Custard tart
Chocolate and cherry macaroon

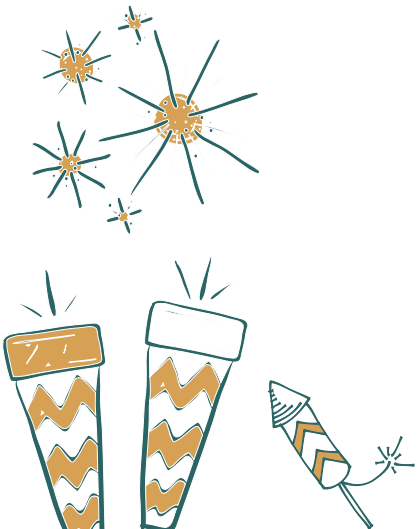
NEW YEAR'S EVE DINNER

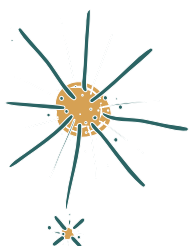
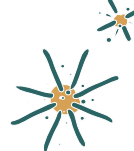
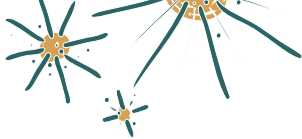
Smoked duck terrine, beetroot, burnt orange
Crab tortellini, lemon grass & lime leaf sauce
Chateaubriand of beef (to share) mushroom puree, Madeira truffle sauce
Tête de Moine, Sauternes wine jelly, crackers
Dessert plate (*to share*)
Chocolate fondant, lemon tart, cherry parfait



NEW YEAR'S EVE VEGETARIAN DINNER

Crispy hen's egg, Jerusalem artichoke, hazelnuts
Beetroot tart tatin, aged balsamic.
Celeriac, leek, black truffle risotto
Tête de Moine, Sauternes wine jelly, crackers
Dessert plate (*to share*)
Chocolate fondant, lemon tart, cherry parfait





New Year's Day

Monday 1st January

HANGOVER BREAKFAST IN HOOK

FEASTING ON THE DECK LUNCH

Roast pork shoulder

Brioche buns

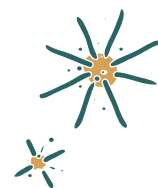
Pigs in blankets

Apple sauce

Winter slaw

Roast cauliflower salad

Roast butternut squash, feta, pomegranate, freekeh grain



NEW YEAR'S DAY DINNER

A set 4-course supper from the seafood inspired

Hook a la carte menu

