

Cocina Restaurant

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (*) These dishes can be Gluten Free if required. (**) These dishes can be vegan if required. If you are at all concerned with any allergens within our food, please ask a member of our staff. All menu items are available for takeaway. Please ask a member of the team.

New Year's Eve – Served 5pm – 8pm

Starters

Velouté of the day served with homemade bread rolls

Chicken liver parfait bacon with a port jam, endive lettuce and brioche wafers

Pan seared scallops with crispy belly pork, caramelized apple puree and a linseed cracker

Citrus cured salmon with compressed cucumber, pearl barley and a lemon gel

Whipped goats cheese served with charred onion, beetroot and ciabatta wafers

Sautéed wild mushrooms served with a Madeira crème sauce, toasted sourdough bread and a rocket salad

Mains

Chicken supreme with dauphinoise potatoes, tender stem broccoli and peas a la Francais

Pan seared venison loin with sautéed girolle mushrooms, broccoli and stilton puree, root vegetables and a port and juniper sauce

Roasted rack of lamb served with lamb fat fondant potatoes, baby leeks, cauliflower and baby carrots

Chinese halibut served with crab and ginger spring rolls, sesame greens, sweet potato puree and a spiced lentil tuille

Pan fried seabass served with a potato rosti, wilted greens and a champagne and crayfish beurre blanc sauce

Butternut squash, beetroot and wild mushroom wellington with gratin blue cheese, squash veloute and toasted pumpkin seeds

Desserts

Rich chocolate fondant with poached cherries and pistachio ice cream

Vanilla crème Brule with textures of plum and biscotti

Orange and treacle ginger tart served with clotted crème and freeze-dried raspberries

Raspberry cheesecake served with a berry compote, tuille and white chocolate soil

Selection of Spanish and English farmhouse cheeses, with homemade chutney, celery, grapes and biscuits (*)

Selection of ice creams or sorbet

