

# FOUND New Year's Eve Menu

Glass of Palmers Brut Champagne

## STARTERS

Roast butternut squash soup, toasted pumpkin seeds (VG)

Chargrilled white asparagus, poached duck egg, panko crumbs, chive hollandaise (V)

Oak Smoked Salmon, crème fraiche, shallots, crispy caperberries & potato cake

Ham hock terrine, piccalilli, grilled sourdough

## MAINS

Sweet potato vegan Wellington, spinach, wild mushrooms, , mash & gravy (VG)

Wild mushroom & truffle Pates D'Alsace Spaetzle, served with Comte cheese (V)

Braised Lamb Shank, pearl onion, mushroom & buttered mash potato

Pan fried fillet of sea bass with Champagne sauce & Avruga caviar,  
roasted salsify, celeriac purée, buttered leeks

## DESSERTS

Crème Brulee with shortbread

Chocolate Fondant, vegan vanilla ice cream (VG)

Apple & Blackberry Crumble, served with warm custard

Paxton & Whitfield cheese & biscuits, served with Scottish oat cakes, celery & spiced pear chutney

£49 per person

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.