

New Years Eve

The
Old Vol



STARTERS

Cauliflower & Truffle Velouté (V)

Pickled Apple, Candied Hazelnuts, Colston Bassett Blue Cheese, Charred Sourdough

Beef Tataki

Tomato & Coriander Salsa, Ginger Wasabi Emulsion, Teriyaki Ponzu, Pickled Nashi Pear, Micro Rocket

Tuna Carpaccio

Dressed Mooli Salad, Compressed Soy Cucumber, Sesame Tuille, Charred Pineapple, Chilli Vinaigrette

MAIN COURSE

Each Table Gets a Side Of Complimentary Truffle
Parmesan Fries & Seasonal Greens.

Beef Wellington (Served Pink)

Pomme Purée, Beef Fat Carrot, Sautéed King Oyster Mushroom, Rainbow Chard, Crispy Kale, Bordelaise Sauce

14oz Chateaubriand (For Two, Served Pink)

Truffle Pomme Anna Chips, Vichy Carrots, Cafe De Paris Butter, Charred Beef Fat Hispi Cabbage Topped With Onion Chutney, Braised Beef Brisket & Aged Parmesan, Bordelaise Sauce

Lobster & Crab Thermidor

Togarashi Pomme Anna Chips, Charred Lemon, Vichy Carrots, Brown Butter Hollandaise

Salt Baked Celeriac (V)

Wild Mushroom Fricassée, Pickled Shallot Rings, Charred Corn, Toasted Hazelnuts, Crispy Kale, Pickled Apple

DESSERT

Nottinghamshire Cheese Board For Two (£5 Supplement)

Baron Bigod, Colston Bassett Blue Cheese, Montgomery Cheddar, Sparkenhoe Red Leicester, Morbier Fermier, Pickled Celery, Grapes, House Chutney, Crackers, Quince

Assiette Of Desserts For Two

Chocolate Delice With Salted Caramel & Honeycomb, Coffee Soft Serve, Raspberry & Custard Filled Doughnuts

£160

Complimentary Glass of Champagne
& Canapés Upon Arrival