



## NEW YEAR'S EVE TASTING MENU

Red Lion Restaurant £110 per person

Celebrate the New Year in style with our indulgent New Year's Eve tasting menu. Enjoy eight exquisite courses, each crafted to highlight the very best locally sourced ingredients, creating an unforgettable mouth-watering experience from start to finish.

### Canapés

Chefs selection of canapés



### Homemade Sourdough

Flavoured butter

### Pan-Seared King Scallop

Artichoke purée, artichoke crisps, chive oil

### Hen of the Woods Mushroom

Shiitake, tarragon buckwheat

### Roasted Monkfish Tail

Puy lentils, pickled fennel



### Loin of Venison

Sweet potato boulangère, black garlic purée, blackberry jus

### Quince Sorbet & Green Apple Granita

### Walton Lodge Apple Tart Tatin

Vanilla clotted cream



Optional wine flight available from £65 per person, please ask for further details.

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.



## NEW YEAR'S EVE VEGETARIAN TASTING MENU

Red Lion Restaurant £110 per person

Celebrate the New Year in style with our indulgent New Year's Eve tasting menu. Enjoy eight exquisite courses, each crafted to highlight the very best locally sourced ingredients, creating an unforgettable mouth-watering experience from start to finish.

### Canapés

Chefs selection of canapés



### Homemade Sourdough

Flavoured butter

### Romanesco Cauliflower

Artichoke purée, artichoke crisps, chive oil

### Hen of the Woods Mushroom

Shiitake, tarragon buckwheat

### Cauliflower Risotto

Pickled cauliflower, roasted cauliflower



### Goat's Cheese, Beetroot & Mushroom Wellington

Sweet potato boulangère, black garlic purée, blackberry jus

### Quince Sorbet & Green Apple Granita

### Walton Lodge Apple Tart Tatin

Vanilla clotted cream



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