New year Week: Friday Saturday change new years eve and day

Sunday 26th:

Afternoon Tea: Apple Tart with cinnamon and frangipane base.

Canape: Philly Cheesesteak" - Air Bread, Cheddar Mousse, Thinly Cut Steak

Canape: Pea, Mint & Prosciutto Tartlets

Starter: "Beety Textures" - Salt Baked Beetroot, Beetroot Crisp with Goat's Cheese Mousse, Yuzu Smoked Goats' Cheese, Pickled Beet, Nasturtium & A Balsamic Glaze

Main: Lavender Honey Roasted Duck Breast, Compressed Peach, Peach Confit, Fennel Tears, Fennel & Potato Puree, Citrus Duck Jus

Dessert: "Golden Beauty" (Apple Mousse with Mint, Lime Compressed Apple Jelly, Cocoa Butter Shell, Green Apple Sorbet & A Lime Crumble.)

Cheese: Local Cheese, Fruit, Celery, Fig Chutney, Quince Jam & Crackers.

Petit Four: Rose Pate De Fruit

Monday 27th:

Breakfast: "Smokey & the Bandit" - Eggs Florentine, Smoked Paprika Chorizo, Spinach, Poached Eggs, Toasted Muffin, Smoked Hollandaise

Afternoon Tea: Coffee and cardamon muffins with almond streusel

Canape: Truffle & Cauliflower Pearl Shots

Canape: Squid Ink Tapioca Cracker, Wasabi, Salmon

Starter: Sun Blanched Tomato & Basil Terrine, Mascarpone, Pickled Red Pearl Onions.

Main: Pressed Pork Belly, Sweet Potato Mousseline, Confit Apple, Pomme Anna & Cumin Roast Carrots, Apple Crisp.

Dessert: Black Forest: Dehydrated Chocolate Cake, Velvet Chocolate Mousse, Gel, Cocoa Tuille, Ganache, Hazelnut Crumble, Cherry Sorbet ring on plate

Cheese: Local Cheese, Fruit, Celery, Fig Chutney, Quince Jam & Crackers

Petit Four: A Range of Madeleines

Tuesday 28th: (Day Off)

Afternoon Tea: Salted Caramel Eclairs with Caramelized Pecans

Wednesday 29th:

Breakfast: Winter Greens Frittata

Afternoon Tea: Black Forest Gateau, Cherry Ganache, Chocolate Frosting

Canape: Blue Cheese Filo Tarts with Pecan & Pear.

Canape: Butternut Pork arancini

Starter: Bream Mosaic, seaweed, Cucumber gazpacho, dill oil, cherry tomato and orange.

Main: Courgette Scaled Cod, Orzo, Crispy Kale, Saffron Fumet, Piment d'Espelette, Tarragon Oil

Dessert: Blackberry Panna Cotta, Lavender Crumble, Preserved Blackberry, Blackberry Bubble Tuille.

Cheese: Local Cheese, Fruit, Celery, Fig Chutney, Quince Jam & Crackers

Petit Four: Cinnamon Biscotti

Thursday 30th (Day Off):

Afternoon Tea: Pistachio and Raspberry gateau

Friday 31st: New Year's Eve

Breakfast: Poached egg on avocado and lime base with buttered mushrooms.

Afternoon Tea: Cookie Dough Base, Oreo Inside, Gooey Brownie Topping & Covered in Caramel Sauce

Canape: Bondi Crusted Padron Peppers

Canape: Cheese Pompoms with grated parmesan

Starter: Spiced Braised chickpea Turmeric Tortellini, Apricot Confit, Greek Yogurt Mousse, Apricot Foam, Curry Granola, Candied Apricots, Garlic Flower, Pickled Pearl Onions. Vege sub for chickpea.

Main: Pan Fried Seabass with ratatouille, Basil and smoked red pepper Puree

Dessert: Mont Blanc, Chestnut Puree, Golden Chestnut, Honeycomb, Tuille

Cheese: Local Cheese, Fruit, Celery, Fig Chutney, Quince Jam & Crackers

Petit Four: Cinnamon Doughnuts with Chocolate sauce

Saturday 1st:

Breakfast: Shakshuka Traybake

Afternoon Tea: Lemon, Blueberry and poppy seed new year cake

Canape: Carrot and coriander macaroons

Canape: Thyme cracker with baba ghanoush, pearl onions and pom.

Starter: Pomegranate Cured Trout with Pickled carrot, Pomegranate vierge, carrot puree and shiso

Main: Beef wellington, cumin roast carrots, roast potatoes, Salads

Dessert: croqem

Cheese: Local Cheese, Fruit, Celery, Fig Chutney, Quince Jam & Crackers

Petit Four: Chocolate Bonbons

Sunday (Departure Day)

Breakfast: Banana & Blueberry American Pancakes with Bacon & Maple Syrup