



**WIVETON
BELL**

New Year's Eve

£75 per guest

Grazing

Baron Bigod choux bun, braised venison bon bon, smoked trout tart

Small Plates

Salmon gravlax, fennel & dill salad, coriander **GF DF**

Rabbit terrine, mushroom ketchup, hazelnut, Frisee salad **GF DF**

Mushroom & truffle veloute, sourdough, garlic & herb butter **GF VGA**

Mains

Black treacle beef fillet, dauphinoise potato, confit swede, wild mushroom **GF**

Curried on the bone monkfish, cauliflower, brown shrimp risotto **GF**

Hasselback courgette, bean & tahini purée, chimichurri, kale **VG**

Pre Desserts

Clementine sorbet, sherry caramel, crumble **VG**

Desserts

Honey & thyme parfait, glazed figs, honeycomb, honey caviar **GF**

White chocolate mousse, black cherry, chocolate tuile

Vegan plum mille Feuille, creme pate, poached plums **VG**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill