

Valeries

NEW YEARS EVE (6.30PM OR 9PM)

SAMPLE MENU



Vegetarian

FOR THE TABLE

Sourdough from the bakery, farmhouse butter (v)

Baked St Jude cheese, birch honey and pickled walnut (gf)(v)

Roast Jerusalem artichoke, cippolini onions, truffle vinaigrette (vg)(gf)

MAIN

Roast Aylesbury Duck, smoked beetroot, grilled chicory (gf)(df)

served with

Grilled greens, salsa Verde (vg)(gf)

DESSERT

Salt caramel, malt barley ice cream, chocolate truffles

FOR THE TABLE

Sourdough from the bakery, farmhouse butter

Baked St Jude cheese, birch honey and pickled walnut (gf)(v)

Roast Jerusalem artichoke, cippolini onions, truffle vinaigrette (vg)(gf)

MAIN

Salt baked celeriac, wild mushrooms, grilled leeks, winter truffle (vg)(gf)

served with

Grilled greens, salsa Verde (vg)(gf)

DESSERT

Salt caramel, malt barley ice cream, chocolate truffles



(v) = vegetarian | (vg) = vegan | (gf) = gluten free | (df) = dairy free | Gluten-free bread available on request.

Service charge of 12.5% applies. We can cater to all dietary requirements on an individual basis.

Valeries

NEW YEARS EVE (6.30PM OR 9PM)

SAMPLE MENU



Vegan

FOR THE TABLE

Sourdough from the bakery, le ferre olive oil (v)

Roast garlic, butterbean and rosemary hummus, (gf)(vg)

Roast Jerusalem artichoke, cippolini onions, truffle vinaigrette (vg)(gf)

MAIN

Salt baked celeriac, wild mushrooms, grilled leeks, winter truffle (vg)(gf)

served with

Grilled greens, salsa Verde (vg)(gf)

DESSERT

Spiced apple, coconut sorbet (vg)(gf)

Pescatarian

FOR THE TABLE

Sourdough from the bakery, farmhouse butter

Baked St Jude cheese, birch honey and pickled walnut (gf)(v)

Roast Jerusalem artichoke, cippolini onions, truffle vinaigrette (vg)(gf)

MAIN

Roast Cornish cod, mussels, grilled leeks, Salt baked celeriac (df)(gf)

served with

Grilled greens, salsa Verde (vg)(gf)

DESSERT

Salt caramel, malt barley ice cream, chocolate truffles

