

NEW YEAR'S EVE AT THE RIVERSIDE

A delectable 7-course tasting menu and a glass of celebratory sparkling wine to see in the New Year - £75

White Truffle Velouté

White Bean - Shallot - Wild Herbs British Truffle & Herbs Foraged by our Chefs

Celeriac - Bourdin Noir - Walnut Bourdin Noir Made in our Kitchens

Guinea Fowl

Garden Squash

Ragstone Goats Cheese – Toasted Buckwheat – Smoked Apple Cider Vinegar Herefordshire Goats Cheese Made by Charlie Westhead at Neals Yard Creamery

Brill

Carrot - Cobnuts - Herbs MSC Certified Fish from New Wave

Beef

Mushroom – Kale – Rosemary Herefordshire Beef from Mark Hurds, Weobley

Blackberry

Apple - Crème Fraiche - Meadowsweet Blackberries Foraged from The Lugg Valley

Chocolate

Parsnip Ice Cream - Honeycomb Parsnips from our Gardens

Petit Fours