

New Year's Eve Menu

5 course tasting

£60

Lunch 12-2:30

End the year the right way with a Larder lunch experience like no other. Freshly prepared, quality food and drinks that will take your New Year's Eve celebrations to the next level.

Tuck into our selection of New Year dishes and celebrate in style with us.

While you wait

HOMEMADE BREAD

Spiced lamb brioche,
hung corriander yoghurt



CHEF'S SNACKS

Keema scotch egg,
mango, lime & chilli purée

Raise a toast and tuck into the rest of our tempting lunch menu...

CURED SEA TROUT

Salt baked candied beetroot,
cucumber, horseradish
buttermilk, pork crackling

ROAST CAULIFLOWER SATAY

Radish, coriander oil,
roasted peanuts



The main event

PAN ROAST DUCK

Duck leg pastilla, plumb ketchup,
tenderstem broccoli, spiced jus

Go all out for the last lunch of the year with our rich and cool dessert, the perfect treat to satisfy your sweet tooth.

Dessert

RUBY CHOCOLATE CREMEUX

Matcha and pistachio cake,
white chocolate sorbet, lime gel

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free diet. Please ask a staff member for details.

LARDER

ALL FLAVOUR. NO POMP*.