



# THE FIVE ARROWS

Waddesdon

## NEW YEARS EVE MENU:

FOUR COURSE DINNER - £140 *INCLUSIVE OF HALF BOTTLE OF WINE*

---

Tuna ceviche, soft shell crab tempura, passionfruit, mango]

---

Smoked goats cheese & wild mushroom agnolotti, cepe croutons, truffle cream

---

Roasted Waddesdon estate venison, braised haunch hot pot, salt baked celeriac,  
orange glazed chicory, Rothschild red wine jus

---

Rich Valhrona chocolate mousse, candied quince upside down cake,  
pistachio, calvados ice cream

---

Coffee & Fudge



MINIMAL  
SINGLE  
USE

PLASTIC

USE SUSTAINABLE



SUPPLIERS

WADDESDON  
ESTATE  
PRODUCE



ENERGY  
SAVING



SOLUTIONS

SUSTAINABLY  
SOURCED



SEAFOOD

OUR FOOD  
WASTE  
IS



COMPOSTED



## THE FIVE ARROWS

Waddesdon

### TO END

**Homemade Fudge** £4.00

Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate **(GF)**

A selection of hot drinks are also available.

Please ask your server for full options.

---

We will add a discretionary 12.5% service charge to your bill,  
please let us know if you'd prefer us to remove it.

---

### DIETARY KEY

**(V)** vegetarian, **(VE)** vegan, **(VEA)** vegan adaptable **(DF)** dairy free, **(DFA)** dairy free adaptable  
**(GF)** gluten free, **(GFA)** gluten free adaptable **(N)** contains nuts

Some dishes can be adapted for dietaries and

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing  
with details of major allergens.

