

DINNER MENU

# New Year's Eve

5 Courses ~ £75 per person

## CANAPÉS

G\*, D, V\*

## STARTERS

Roasted Butternut Squash Cream, Toasted Pumpkin Seeds

D\*, V, VE\*

Smoked Mackerel Rillette, Beetroot Houmous, Red Apple, Sesame Cracker

F, SE, D, G\*

Ham Hock, Fennel and Leek Terrine, Tomato Chutney, Soda Bread

SD, G\*

## MAINS

Roast Sirloin of Beef

Bearnaise sauce, Hassleback potatoes & Spinach Soufflé

G\*, D\*

Roast Duck Breast

Pistachio sausage roll, carrot purée, port sauce

G\*, D\*, SD, N

Cod in Aioli Sauce

Onion purée, spinach and sweetcorn muffin

D\*, G\*, F

Aubergine, Freekeh and Cashew Tagine

Pilau rice

N, V, VE\*

## DESSERTS

Lemon Meringue Cheesecake

Lime sorbet

D, G, E

Chocolate and Cherry Pie

Cherry ice cream

D, G

Brazilian Passion Fruit Mousse

Mango sorbet

VE

## SELECTION OF MIGNARDISES

G\*, D