

MENU

New Year's Eve Gala Dinner

5 Course ~ £79 per person (Includes Welcome Drink & Canapés)
Arrive at 18.30 for Welcome Drinks & Canapés. Dinner served at
19.30 See in the New Year with a fabulous 5-course dinner, then
dance the night away with our Resident DJ until 1am!

STARTER

Beetroot Smoked Salmon

Caper berries, lemon cream, fennel brioche F, D*, G*

Duck Liver Parfait

Fig compote, rosemary focaccia, balsamic glaze D*, G*, SD*

Aubergine Tarte Fine

Piperade, tomato and basil coulis, pesto D*, G*

MAIN

Roasted Loin of Lamb

Samosa, pommes anna, baby carrots, courgette, garlic and rosemary jus SD*

Panfried Seabass with Aniseed Butter Sauce

Hasselback potatoes, honey parsnip puree, baby carrots, tenderstem broccoli G, D*, SD*

Wild Mushroom, Chestnut and Spinach Pithivier

Mushroom and truffle sauce, served with glazed root vegetables
and hasselback potatoes G, D*, SD*

DESSERT

Traditional Christmas Pudding

Brandy sauce G*, VE*, D*, SD

Dark Chocolate Delice

Vanilla custard & coffee ice cream D, G*,
[Vegan alternative available]

Strawberry Cheesecake

Lemon meringues, lemon ice cream, mixed berries compote G*, D*, SD*, V*, VE*

Mince Pies, Tea Or Coffee

ADD A CHEESEBOARD FOR THE TABLE

£7 Per Person

Pre-booking & deposits required | Please see terms & conditions
for allergy advice | Menu options may be subject to change.