

New Year's Eve
Gala Dinner & Dance

*Our annual celebration: a five-course dinner, then dancing into
2027. Adults only.*

STARTERS

Roasted Cauliflower & Hazelnut Velouté ^{VE*}

Truffle oil, seeded soda bread

D* · G* · N

Smoked Duck Breast & Crispy Duck Parcel Salad

Hoisin sauce, Asian mix

SD · G

Duo of Smoked Salmon & Mediterranean Prawn

Aioli mayonnaise, brioche

F · C · E · D* · G*

MAINS

Porcini-Crusted Sirloin of Beef

Served medium rare · béarnaise sauce, cherry vine tomatoes, lemon thyme mushrooms,
pommes anna

E · D* · SD*

Loch Duart Salmon & Spinach en Croûte

Beurre blanc, rosemary roasted hasselback potatoes, fennel purée

G* · D* · SD* · F

Aubergine, Chickpea & Apricot Tagine ^{V · VE*}

Pilau coconut rice, parmesan tuile

D* · SD

DESSERTS

Fig & Almond Tarte Fine

Pistachio ice cream, toffee sauce

G · D · N

Mango Posset ^{VE*}

Passion fruit syrup, coconut crumbs

D*

Dark Chocolate Delice

Raspberry coulis, white chocolate &
raspberry ice cream

D · G

To finish · tea, coffee & mignardises

FIVE COURSES · ADULTS ONLY

£85

PER PERSON · INCL. WELCOME DRINK & CANAPÉS

ADD A CHEESEBOARD FOR THE TABLE £9 PER PERSON

Pre-bookings & payment in advance required. See page 14 for allergen information.