

New Year Eve Menu

APPETISER

Salmon Tartare & Broccoli & Stilton Cappuccino (GF)

STARTERS

Seared Scallops, Honey Roast Pork Belly, Granny Smith Apple & Truffle Dressing (GF)

Trio of Salmon (GF)

Smoked, Beetroot Cured & Salmon Mousse with Capers Gherkins & Fennel

Pressed Terrine of Ham Hock & Chicken Liver Pate, Gribiche Dressing, Quail Eggs & Crackling (GFA)

Glazed Goats Cheese, Truffle Brie, Roquefort Mousse & Pickled Beets (V)(GF)

MAINS

Herb Chicken Breast, Pithivier & Wild Mushrooms

5 Oz Fillet of Beef, Braised Feather blade in Red Wine, Horseradish Mash, Baby Onions, Mushroom & Smoked Pancetta (GF)

Roasted Seabass, Scallops & Mussels with Aioli Potato, Roasted Fennel, Baby Tomatoes & Pesto Cappuccino (GF)

Wild Mushroom & Truffle Arancini, Grilled Asparagus & Ratatouille Sauce (GF)(VE)

PRE-DESSERT

Mojito Sorbet (GF)(VE)

DESSERTS

The Snickers Bar

Peanut Sponge, Salted Caramel & Chocolate Ganache

Pineapple & Malibu Baked Alaska with Coconut Ice Cream

Glazed Lemon Tart, Pistachio Ice Cream & Raspberry Jelly

Coffee & Petit Fours

DIETARY INFORMATION

Vegetarian (V) | Vegan (VE) | Vegan Alternative (VEA) | Gluten Free (GF) | Gluten Free Alternative (GFA)
Dairy Free (DF) | Dairy Free Alternative (DFA)