

NEW YEAR'S EVE GALA MENU

3-COURSES INCLUDED IN YOUR TICKET

STARTERS

Cream of White Onion Soup

with chive oil & smoked paprika cheese dumpling

Ham Hock, Carrot, Grain Mustard & Honey Terrine

with pickled vegetables, soft-boiled egg & mustard dressing

MAIN COURSES

Beef & Mushroom Gratin

fillet of beef wrapped in smoked bacon, chestnut mushroom & Parmesan crust
served with truffle potato, heritage carrots, stuffed cabbage parcels &
peppercorn sauce

Roast Corn-Fed Chicken Breast

served with haggis stuffing, truffle potato, heritage carrots, stuffed cabbage
parcels & a red wine & tarragon sauce

Vegetable Roast

butternut squash, kale & apricot roast served with
truffle potato, heritage carrots, stuffed cabbage parcels
& a rich vegetarian gravy

DESSERTS

Layered Trio of Chocolate

white, milk & dark chocolate served with a winter berry compote
& chocolate tuile biscuit

Passion Fruit & Orange Tart

served with vanilla cream & candied peel

British Cheeseboard

Blacksticks Blue, Isle of Mull Cheddar, Welsh Brie fruit chutney,
toasted fruit, nut & seeded bread

(V) = Vegetarian. All dietaries available upon request. Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control. If you have any special dietary requirements including allergies or intolerances, please advise one of our team and we will be more than happy to try to accommodate.

VILLAGE
HOTEL CLUB