

# New Year's Eve MENU

## Appetiser

**Salmon Tartare, Cheese & Truffle Gougère, Crispy Lamb Toast**

## Starters

**Seared Scallops (GF)**

*With Honey Roast Pork Belly, Granny Smith Apple & Truffle Dressing*

**Trio of Salmon (GF)**

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

**Braised Beef Arancini (GF)**

*With Stem Broccoli, Parmesan, Truffle & Light Garlic Cream*

**Wild Mushroom Rarebit (V)**

*With One Hour Duck Egg & Cepe Cappuccino*

## Mains

**BBQ Chicken Breast & Drumstick (GF)**

*With Gamon & Stilton Croquettes, Sweet Potato, Garlic & Capers*

**5oz Beef Fillet**

*With Mini Steak Pie, Truffle Mash & Honey Roast Parsnip*

**Roasted Sea Bass (GF)**

*With Scallops & Mussels with Aioli Potato, Roasted Fennel, Baby Tomatoes & Pesto Cappuccino*

**Sun Dried Tomato & Basil Arancini (GF)(VE)**

*With Grilled Asparagus, Ratatouille & Garlic*

## Pre-Dessert

**Bellini Sorbet (GF)(VE)(DF)**

## Desserts

**Chocolate Salted Caramel Fondant**

*With Raspberry Ripple Ice Cream*

**Pineapple & Mango '99' Ice Cream**

*With Coconut Shortbread & White Chocolate Flake*

**Glazed Lemon Meringue Pie**

*With Confit Orange & Blackcurrant Sorbet*

**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)