

New Year's **EVE** GALA DINNER

3 COURSE MENU

Starter

CELERIAC, APPLE & TRUFFLE VELOUTE

Toasted hazelnut

Vegan & Gluten Free Option Available

PRESSED CHICKEN & WILD MUSHROOM TERRINE

Toasted seeded bloomer bread, tarragon mayonnaise & micro leaf salad

GOAT'S CHEESE & CANDIED BEETROOT MILLE-FEUILLE (V)

Pickled cauliflower, cauliflower crisps, truffle dressing

Main Course

GARLIC & THYME ROASTED

SIRLOIN OF BEEF

Truffle gratin potato, spinach puree,
mushroom compote, glazed
carrots, Madeira sauce

Gluten Free Option Available

COCK-A-LEEKIE FILLED CORN-FED

CHICKEN BREAST

Truffle gratin potato, spinach puree,
mushroom compote, glazed
carrots, Madeira sauce

ROASTED SEA TROUT

Spinach & lemon tagliatelle,
saffron & seafood chowder

BUTTERNUT SQUASH, SPINACH & FETA PITHIVIER (VG)

Roasted squash, chestnuts, cranberry,
spinach & feta cheese,
truffle gratin potato, spinach puree,
mushroom compote,
glazed carrots, Madeira sauce

Dessert

FESTIVE CHOCOLATE ORANGE TART (VG, GF)

WARM APPLE TART TATIN

Cinnamon ice cream,
caramel sauce, nut brittle shard

ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread
and fruit chutney

V = Vegetarian VG = Vegan GF = Non Gluten Containing Ingredients

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate. Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control.

VILLAGE
HOTEL CLUB