

NEW YEAR'S EVE

MENU

Appetiser

Salmon Tartare

With Cheese & Truffle Gougère

Starters

Seared Scallops (GF)

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

Trio of Salmon - Smoked, Confit & Mousse (GF)

With Capers, Gherkins & Fennel

Smoked Ham Hock (GF)

With Duck Egg, Parmesan, Truffle & Light Garlic Cream

Goat's Cheese Pithivier (V)

With Cepe Cappuccino & Wild Mushrooms

Main Courses

Roast Breast of Chicken (GF)

With Creamed Leeks & Wild Mushroom Arancini

Slow Cooked Beef Short Rib

With Truffle Mash & Honey Roast Parsnip

Roasted Sea Bass (GF)

With Aioli Potato, Lobster Bisque, Crab & Crème Fraiche

Sundried Tomato & Basil Arancini (GF)(VE)

Grilled Asparagus, Ratatouille & Garlic

Pre-Dessert

Bellini Sorbet (GF)(VE)

Desserts

Salted Caramel Chocolate Rolo

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)