



NEW YEAR'S EVE

# Dinner at 144 On The Hill

Glass of champagne & amuse bouche

## STARTERS

Artichoke parcel, pickled kohlrabi, tofu pesto, pear consommé (v)  
Dalwhinnie cured venison carpaccio, blackberries, quince port gel, apple marigold (gf)  
Botanical gin king prawn & crayfish cocktail, pickled fennel, caviar, dark rye toast

## SORBET

Champagne granita (v, gf)

## MAINS

Wagyu beef fillet, truffle mash, broccoli, rainbow carrot,  
Roscoff onion, Bordelaise sauce (gf)  
Canadian lobster tail, Devon crab arancini, heritage vegetable,  
saffron aioli, caramelised lime  
Sweet potato millefeuille, wild mushroom confit, cauliflower, cep cream (vg, gf)

## DESSERTS

Winter berry crumble tart, cinnamon crème anglaise (v)  
Salted caramel fondant, fudge, clotted cream ice cream (v)  
Caramelised chilli pineapple, peppermint syrup, coconut gelato (vg, gf)

Freshly brewed tea and coffee with chocolate truffles



£115 PER PERSON

OR £150 PER PERSON WITH ENTRY TO THE BALLROOM  
FROM 10PM AND A GLASS OF CHAMPAGNE AT MIDNIGHT

Menus may be subject to change based on food item availability.