

MENUS >

NEW YEAR'S EVE MENU

31ST DECEMBER 2024

CANAPES

Slow cooked belly pork and chorizo skewer
Wild mushroom and truffle arancini (VG)
Smoked salmon crostini, dill mascarpone

TO BEGIN

Lightly spiced sweet potato and butternut squash soup, coconut yoghurt, poppadom shards (GF) (VG)

STARTER

Seared sea bass fillet, saffron and crab risotto cake, champagne cream sauce (RGF)

OR

Oyster mushroom and oriental vegetable spring roll, kimchi slaw, pickled sesame cucumber, hoi sin sauce (V) (RVG)

MAIN COURSE

Roasted beef fillet, beef shin and root vegetable cottage pie, caramelised shallot, honeyed parsnip puree, red wine jus (RGF)

OR

Baked aubergine, feta and Mediterranean vegetable wellington, roasted tomato gnocchi and basil oil (V) (RVG)

DESSERT

Trio of Desserts

Passion fruit tart, passion fruit gel, meringue kiss (V)
Chocolate parfait, Morello cherry compote (V)
Sticky toffee pudding, rum and raisin ice cream, miso caramel (V)

OR

A selection of cheese with celery, chutney, biscuits, and fruit cake (V) (RGF)

TO FINISH

Coffee and homemade petit fours

(V) Vegetarian (VG) Vegan (GF) Gluten free (RVG) The dish can be adapted to be vegan (RGF) The dish can be adapted to be gluten free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.