

# NEW YEAR'S EVE

## Formal

### ARRIVAL DRINKS & CANAPES

Glass of Prosecco or Bucks Fizz

### CANAPE DU JOUR

Caramelized Mushroom Tartlets

Garlic, herb & cream cheese – avocado cup

### AT THE TABLE

chefs' selection of bread with oil, balsamic and spreads

### TO START

Spiced carrot & red lentil Soup (Ve)

Goat's cheese & caramelized onion tart

beetroot, and rocket salad

**Smoked Salmon**

avocado salsa, crème fraîche & caviar

**King prawn & Cray tail cocktail**

smoked salmon, Marie rose sauce, toasted brioche

### TO FOLLOW

**Beef Wellington**

Herbed mash potato, Yukon rainbow carrots, carrot & ale puree & crispy fried carrot. Red wine Jus.

**Pork Duo**

Pan roasted fillet & slow cooked confit belly, sweet potato fondant, burnt apple puree, winter greens, Mustard & sage Jus

**Butternut Squash Risotto** (VE GF)

Crushed Peas, Garlic & soft herbs

**Baked Fillet of Hake**

Crushed New potato, bitter greens, lemon butter sauce with Gherkins & capers

**Corn fed Chicken**

Dauphinoise Potato, charred baby leeks, Sunchoke puree

### TO FINISH

**Apple & raspberry crumble**, vanilla ice cream

**Glazed Lemon Tart**

**Chocolate & orange tart** (VE GF)

**Bailey's crème brûlée**

### TEA or COFFEE, PETIT FOURS

Choose from a delicious pot of tea or coffee with petit fours.

### FOOD ALLERGIES & INTOLERANCES:

*Before you order your food and drinks please speak to our staff, if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.*

*Menu descriptions may not include all ingredients and alcohol may be present in some dishes.*

**(V) Vegetarian (VE) Vegan**

**H Holiday Inn**  
AN IHG HOTEL

*£69 per adult*  
*8pm till 1am*