

NEW YEARS EVE

Menu

Cranberry & Brie Crostini (v)

Chestnut & Mushroom Arancini (ve)

Pigs in Blanket Skewer, honey & mustard glaze

Smoked Salmon Roulade

citrus creme fraiche, pickled cucumber, rye crumb

Chicken Liver Parfait

red onion chutney, toasted brioche

Roasted Beetroot & Whipped Goat's Cheese

candied walnuts, rocket, balsamic glaze (v)

Spiced Butternut Squash & Coconut Soup

toasted seeds, coriander oil (vg)

Miso-Glazed Salmon Fillet

sesame crushed potatoes, pak choi, soy & ginger dressing

Slow Braised Beef Bourguignon

creamed mash, glazed carrots

Supreme of Chicken

creamy mushroom sauce, dauphinoise

Wild Mushroom & Spinach Wellington

roasted heritage carrots, thyme jus (vg)

Dark Chocolate Delice

raspberry coulis, gold dust finish

Sticky Toffee Pudding

salted caramel sauce, vanilla ice cream

Lemon Posset

shortbread crumb, fresh berries

Vegan Chocolate & Orange Torte

orange syrup, candied peel (vg)

Tea, coffee & petit fours

The hotel cannot guarantee that any food or beverage item is 100% free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. (

v) Vegetarian (vg) Vegan

#

CANAPES

STARTER

MAIN

DESSERT