

NEW YEARS EVE

Buffet Menu

ARTISAN BREADS

Sourdough Boule (v, vg) | Rosemary Focaccia
Mini Brioche Rolls
Whipped Truffle Butter & Sea Salt (GFA)

Smoked Salmon, lemon Creme Fraiche, Capers
Tiger Prawn Cocktail, Marie Rose (GFA, DFA)
Burrata, Heritage Tomato, basil Oil (v)
Charcuterie Board
Waldorf Salad (v, vg)

Slow Braised Beef Short Rib, red Wine Jus (GFA, DFA)
Chicken Supreme, wild Mushroom & Tarragon Cream (GFA)
Pan Fried Sea Bass, beurre Blanc (GFA)
Spinach & Ricotta Tortellini, sage Butter (v)
Vegan Ginger, Coconut, Sweet Potato Curry
basmati rice & naan bread (v, vg)
Dauphinoise Potatoes (v)
Honey Glazed Root Vegetables (v, vg)

Individual Chocolate Delice (v)
Lemon Posset, shortbread Crumb (v)
Mini Cheesecakes (v)
Vegan Chocolate & Orange Torte orange syrup, candied peel (v, vg, DFA)
Caramel Biscuit Cheesecake with vegan vanilla ice cream (v, vg, GFA)
British Cheese Board (v)
Fresh Fruit Display (v, vg, GFA, DFA)

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 (GFA) Gluten Free available (DFA) Dairy Free Available