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CANAPES

STARTER

MAIN

DESSERT

NEW YEARS EVE

Menu

Cranberry & Brie Crostini (v)

Chestnut & Mushroom Arancini (v, vg)

Pigs in Blanket Skewer, honey & mustard glaze (GFA, DFA)

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, GFA, DFA)

Miso-Glazed Salmon Fillet

sesame crushed potatoes, pak choi, soy & ginger dressing (GFA, DFA)

Slow Braised Beef Bourguignon

creamed mash, glazed carrots (GFA)

Supreme of Chicken

creamy mushroom sauce, dauphinoise (GFA)

Wild Mushroom & Spinach Wellington

roasted heritage carrots, thyme jus (v, vg)

Dark Chocolate Delice raspberry coulis, gold dust finish (v)

Sticky Toffee Pudding salted caramel sauce, vanilla ice cream (v)

Lemon Posset shortbread crumb, fresh berries (v)

Vegan Chocolate & Orange Torte orange syrup, candied peel (v, vg, DFA)

Caramel Biscuit Cheesecake with vegan vanilla ice cream (v, vg, GFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)

Tea, coffee & petit fours (v)

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