



# NEW YEARS EVE MENU

CANAPES AND PROSECCO ON ARRIVAL

## STARTERS

Minestrone Soup

(VG, GFA)

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Beetroot press, goats cheese bon bon, beetroot and horseradish puree,  
herb dressing

(V, DFA, GFA)

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Home cured gin gravadlax, smoked salmon pate, dill mayonnaise, sweet  
pickled samphire

(GFA)

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Confit chicken and black truffle terrine, fig chutney, toasted onion bread

(DFA, GFA)

## MAINS

Supreme of chicken with chive cafe au lait sauce

(GF, DFA)

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Beef Wellington with a port wine sauce

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Grilled stone bass, shellfish fricasee, tarragon scented julienne of vegetables

(GF)

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Carrot and spiced marmalade pithivier, thyme sauce

(VG)

## DESSERTS

Milk and white chocolate marbled torte, dark chocolate brownie crumb, chocolate  
meringue, clotted cream

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Baked Alaska, berry sauce, toasted oats

(GFA)

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Raspberry and gin cheesecake, vegan ice cream with ginger syrup, raspberry  
compote

(VG, GF)

## CHEESE COURSE

Duo of cheese served with chutney, grapes and biscuits

(DFA, GFA)

