

NEW YEARS EVE

MENU

STARTER

Gin & Tonic cured Salmon with dill mousse, pickled beetroot, sesame brittle
(Contains Fish, Milk)

Goats cheese soufflé with pickled walnut & celery, apple & grape gel, and red chicory
(Contains Milk, gluten, egg, nuts)

Parsnip and celeriac bisque with rosemary oil and sun blushed tomato bread
(Vegan) (LF) (Contains Celery, Gluten) (Can be served with GF bread)



MAIN

Braised Shoulder of Lamb with roasted garlic mash and panache of roasted root vegetables and minted jus (Contains Celery, Milk, Sulphite, Egg)

Poche Grill Chicken stuffed with wild mushroom mousse, thyme roasted fondant potato, baby veg and tarragon velouté (Contains Celery, Milk, Sulphite, Egg)

Oven roasted Hake, served on a root veg rosti with creamed leeks, asparagus spears, peashoots and lemon herb oil (Contains Fish, Celery, Milk, Egg)

Grilled Cauliflower stack served with rice, chickpea sponge with asparagus and green beans, spicy tomato & chickpea salsa (Vegan) (GF) (Contains Celery)



DESSERT

Black Forest Gateau with kirsch soaked sour cherry and cherry ripple ice cream
(Contains Milk, Gluten, Egg, Sulphite)

Baileys Bread & Butter Pudding with vanilla cream (Contains Egg, Gluten, Milk)

Fruit Terrine with dairy free cream, vegan meringue shards (Vegan) (GF)

