



New Years Eve Gala Dinner Menu

AMUSE BOUCHE

WILD MUSHROOM VELOUTÉ

cep powder, winter truffle oil (gf,nf,v)

STARTERS

IBERIAN PORK RILLETE

cider and apple jelly, ham hock croquette, compressed apple and radish, mustard mayonnaise (nf)

SEARED GOATS CHEESE

texture of beetroot, balsamic pearls (v,vg)

PUMPKIN VELOUTÉ

sautéed wild mushrooms, truffle shaving, micro herbs (v,vg)

WILD MUSHROOM ARANCINI

tomato sauce, truffle oil

FISH COURSE

BLACK GLAZED SALMON

celeriac remoulade, saffron aioli, sesame tuille, micro coriander (gf,nf)

VEGAN SCALLOP

marinated king oyster mushrooms, bed of lentils, walnut and basil sauce (v,vg)

PALETTE CLEANSER

LAVENDER AND GIN GRANITA, CANDIED LEMON

MAIN COURSE

ROASTED Tournedos of aged beef fillet

glazed carrots, broccoli florets, fondant potato, celeriac purée, wild mushroom bon bon, maderia jus (nf)

SOLE AND SALMON MOUSSELINE

creamy leek and wild garlic chiffonade, lobster bisque, potato straw, sea micro herbs (gf,nf)

CHRISTMAS PITHIVIER

brie and winter vegetable pithivier, carrot purée, glazed baby onion, bourbon reduction (v)

BRAISED CHESTNUT MUSHROOMS WITH SPELT

baby gem, tofu dressing, pumpkin seed pesto (v,vg)

DESSERT

CHOCOLATE HEAVEN

mirror glazed black forest gateaux, cherry macaroon, milk chocolate mousse, cherry gel, chocolate soil (v)

COCONUT PANNA COTTA

winter berry compote, scorched compressed pineapple, raspberry sorbet, toasted hazelnut crumb (v,vg)

TO FINISH

FRESHLY BREWED COFFEE AND HOMEMADE TRUFFLES

Price: £95.00 to include a glass of champagne at midnight

Dress: Black tie or lounge suit

A deposit of £10.00 per person will be required at the time of booking and full payment and pre-orders are needed 4 weeks prior to the event

v - vegetarian | vg - vegan
gf - gluten free | nf - nut free