



## New Year's Gala Menu

### Sweet Potato & Leek Soup GF/V/VE

Crispy leeks, mint oil

### Lime and Pepper Beef Carpaccio

Horseradish cream, puffed capers, baby rocket leaves, sourdough crostini

### Tuna Tartare GF

Sweet potato crisps, wafu dressing, burnt lime

### Parsnip Rosti GF

With harissa feta, caramalised red onion



### Smoked Salmon Mousse

Rye crostini, roasted beetroot

### Champagne Sorbet GF/V/VE



### Fillet Steak Diane GF

Cream, mushroom, onion, brandy & French mustard sauce, Potato celeriac mash, chargrilled shallots

### Pan Fried Turbot Fillet GF

Purple fondant potato, sautéed sprout leaves, Jerusalem artichoke & truffle sauce

### Chicken Ballotine GF

Spinach, cauliflower & mozzarella chicken breast, polenta cubes, winter ratatouille

### Roasted Butternut Squash Risotto GF/V

Roasted pine nuts, Morel mushrooms, goats cheese, parmesan crisp.



### Basil & Buttermilk Pudding GF

Poached figs, red currant gel

### Baked Crème Brulée Cheesecake

Pistachio mousse, raspberry dust

### Chocolate Orange Delice GF/V

Raspberry glaze, orange gel, chocolate pencil

### Red Berry & Champagne Panna Cotta GF/V/VE

Strawberry coulis



### Petit Fours, Coffee and Mints



### Champagne & Cheeses

At midnight enjoy a glass of champagne and a selection of continental cheeses, savory biscuits and chutney

**GF – Gluten Free / V – Vegetarian / VE –Vegan**

**If you have any specific allergies please ensure these are sent back and highlighted on your pre-order form**