



New Year's Gala Menu

Cauliflower & Leek Soup GF/V

Almond & thyme gremolata, herb oil

Smoked Duck Breast GF

Grilled peach, lamb lettuce, herb oil

Poached Salmon Pate

Caper berries, pickled fennel, rosemary brioche toast

Roasted Vegetable Tart GF/V/VE

Chestnut mushrooms, cream cheese



Mango & Prawn Chicory Cup

Lime cilantro dressing, baby coriander

Champagne Sorbet GF/V/VE



Fillet Mignon & Garlic Shrimp GF

Lobster cream sauce, truffle dauphinoise potatoes, king oyster mushroom

Grilled Halibut Steak

Sweet potato fondant, lemon spring onion butter, crab & dill beignet

Pork Tenderloin Roulade

Goats cheese, spinach & cranberry, rosemary mashed potatoes, roasted garlic brandy cream sauce, crackling pencil

Vegetable Wellington V/VE

Sweet potato fondant, red pepper, oyster mushroom, lime & cilantro dressing



Champagne & Strawberry Cheesecake GF/V

Strawberry dust, glass strawberry, white chocolate pencil

Mandarin & Lemon Tiramisu Trifle V

Mandarin, lemon curd, cream, sponge fingers

White Chocolate Mousse Tart V

Red wine poached pear, hazelnut crumble

Ginger Bread Crème Brule V

Ginger shortbread



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