

NEW YEARS EVE 2024

Restaurant Dinner Menu

Starter

Roasted Red Pepper & Bean Soup V VE GF

smoked paprika, olive oil, ginger & basil yoghurt

Heritage Tomato, Mozzarella, Baby Capers V VE GF

sukura cress, basil pesto

Smoked Salmon & Shrimp GF

celeriac remoulade, beetroot glaze, sakura cress

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Main Course

Sirloin of Beef GF

chateau potatoes, carrot puree, roasted parsnips, red wine shallot roasting jus

Seabass fillet GF

potato gratin, fennel, buttered leeks, thermidor hollandaise

Red Onion Tart Tatin V GF

carrot puree, potato gratin, woodland mushroom maderia jus

Butternut Squash, Spinach & Pea Risotto V GF VE option available

parmesan shavings, Sakura cress

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Dessert

Raspberry & White Chocolate Blondie V GF

ruby chocolate drizzle, freeze dried raspberries, raspberry coulis

Duo of Sorbet V

Champagne & Raspberry, chambord liqueur, hazelnut praline shortbread

Fig & Date Sticky Toffee Pudding

brandy anglaise

VE alternative available

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Cheese Course

Cheese Platter Selection

with water biscuits, grapes & house chutney

GF biscuits available

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Coffee & Petit Fours