



## **New Year's Eve Gala Dinner Menu**

Pre-Order Required

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### **AMUSE BOUCHE (V) GF)**

*Sauteed Wild Mushrooms, Butternut Squash Volute and Parmesan*

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### **STARTERS**

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#### **Confit Salmon (GF)**

*Parsley Risotto, Fennel and Dill*

#### **Ham Hock and Foie Gras Terrine (GFA)**

*Roasted Pineapple, Jam and Toasted Sourdough*

#### **Roast Pear (V) (GF)**

*Goat Curd Pannacotta, Toasted Walnuts and Endive*

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### **MAIN COURSES**

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#### **Beef (GF)**

*Beef Fillet, Glazed Ox Cheek, Beef Dripping Mash and Shallot Jus*

#### **Halibut (GF)**

*Roast Fennel, brown Shrimp and Sweetcorn Puree*

#### **Potato Terrine (V) (GFA)**

*Onion Textures, Yeasted Mash, Smoked Cheese Croquette*



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## PRE-DESSERT

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### **Egg and Soldiers (GFA)**

*Vanilla Pannacotta, Passion Fruit, Brioche*

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## DESSERTS

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### **Black Forest Baked Alaska (V) (GFA)**

*Chocolate Sponge, Cherry textures and Italian Meringue*

### **Pineapple Tart Tatin (V)**

*Toasted Coconut, Coconut Sorbet and Pineapple Crisp*

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## CHEESE COURSE

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### **Selection of British Cheeses (V) (GFA)**

*Homemade Chutney, Biscuits*

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## TEA, COFFEE AND PETIT FOURS

Dishes marked with (GF) are gluten free and thus made with no gluten containing ingredients. Dishes marked with (GFA) have gluten free alternatives available and can be altered on request. Despite our best efforts, due to the use of Gluten in our kitchens, we are unable to guarantee that trace elements will not be present in our gluten free dishes.