



## New Year's Eve 5 Course Gala Diner



Amuse Bouche

Avocado, Quail Egg and Beetroot

~

Smoked Salmon and Spinach Roulade with Fennel Cerviche

Cornfed Chicken Ballontine, Cherry Tomato Bois Bodran Salsa  
Roast Butternut Squash, Feta and Courgette Salad, Balsamic Dressing

~

Leek, Potato and Chive Soup

~

Fillet of Stone Bass, Saffron Potato, Baby Vegetables and a Lemon Grass Dill Cream  
Roast Fillet of Beef, Braised Fondant Potato, Baby Vegetables, Truffle and Thyme Jus  
Baked Tomato and Basil Polenta with Spinach and Wild Mushrooms

~

Chocolate and Passion Fruit Layer Cake, Passion Fruit Curd  
Winter Berry Mousse, Blackberry Jelly, Crème Anglaise  
Bucks Fizz Pannacotta with Orange Syrup and Popping Candy

~

Tea, Coffee and Festive After Dinner Treats

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

