



## New Year's Eve Gala Dinner



### Amuse Bouché

Honey Whipped Goats Cheese  
Apple | Pistachio

### Starter

#### Cured Salmon

Beetroot | Orange | Potato | Cherry Tomato

#### Game Terrine

Bacon Jam | Blackberry | Sourdough

#### Deconstructed Greek "Salad" (v)

Feta Mousse | Olive Tuile | Tomato | Red Onion | Cucumber

### Intermediate

#### Butternut Squash

Velouté | Pickle | Tortellini | Seeds

### Main

#### Stone Bass

Fennel | Parsnip | New Potato | Champagne Butter Sauce

#### Beef

Alliums | Savoy Cabbage | Fondant

#### Risotto (v)

Beetroot | Puffed Saffron Rice | Yoghurt Sorbet

### Pre Dessert

#### 'Broken' Cheesecake

Coconut | Orange

### Dessert

#### Panna Cotta

White Chocolate | Cranberry

#### Maple Cake

Parsnip | Celery

(V) No Meat or Fish

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.

