

New Year`s Eve Black Tie Gala Dinner & Dance

Welcome Glass of Fizz & Nibbles on arrival

Starter

Champagne & Lobster Bisque (GF)

A rich, velvety bisque infused with Champagne and finished with crème fraiche

Beef Carpaccio & Truffle Mayo (GF)

Thin Slices Of Beef With Shaved Parmesan, Rocket, And A Drizzle Of Truffle Mayo

Seared Scallops & Caviar Butter (GF)

Caramelized Scallops in Silky Caviar Butter

Wild Mushroom & Brie Tart

with Salad Leaves, Sautéed Wild Mushrooms And Creamy Brie

Middle Course

Peach Sorbet Bellini (GF)

Panko Lobster Cake with Lemon Aioli

Main Course

Fillet Of Beef Wellington (DF)

Mushroom Duxelles, Puff Pastry and Rich Red Wine Jus

Pan-Seared Brill (GF)

Champagne Beurre Blanc, Fresh Lemon & Chopped Chives

Slow-Braised Duck Leg (GF, DF)

in a Rich Port Wine Sauce and Candied Orange Zest

Slow Cooked Roast Vegetable Tagine (GF)

Cous Cous and Harrisa Yogurt

All of the above are served with the following:

Duchess Potatoes or Hasselback Potatoes
Garlic Butter Green Beans, Toasted Almonds
Spiced Roasted Cauliflower, Paprika Tahini

Desserts

Dark Chocolate & Gold Leaf Torte (GF)

Decadent Chocolate Torte with a touch of edible gold leaf

Champagne & Raspberry Panna Cotta (GF)

Silky Panna Cotta infused with Champagne & topped with fresh Raspberries

Salted Caramel Profiteroles

Fresh Berries & Toffee Sauce

Local & British Cheeseboard

Assorted Biscuits, Fig Chutney, Celery & Grapes

Tea or Coffee & Petit Four

Our kitchen regularly accommodates various allergies and dietary requirements,
please advise a member of staff of any.

While we take every precaution to avoid cross-contamination, we cannot guarantee that our
food is completely allergen-free.

Welcome the New Year with a Glass of Champagne at midnight!

£99.00 per adult / £49.00 for young adults