



# New Year's Eve MENU

## WILD MUSHROOM & ROASTED GARLIC SOUP

Mushroom croquette **G, D, E**

## DUCK LIVER PATE

Toasted crusty bread, plum chutney **N, SU, G**

## TASTE OF THE SEA

Crab mayonnaise, mini prawns Marie Rose, pickled mussels, smoked salmon, lemon mayonnaise **CR, E, C, M, F, SU**

## CRANBERRY & BRIE TART

Port and orange sauce **D, G, E, SU**

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## POACHED LEMON SOLE

Sauté samphire, wine cream sauce **F, D, SU**

## CHAMPAGNE SORBET

Fresh mint

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## WESTCOUNTRY BEEF WELLINGTON

Beef cheek croquet, Madeira jus **E, G, D, SU**

## ROAST DUCK BREAST

Plum puree, fondant potato, orange and Cointreau jus, caramelised plums **SU, D, G**

## SPICED PORK TENDERLOIN

Sauté bok choy, ginger and sweet chilli sauce **M, G**

## GRILLED SEABASS

Caviar, lobster and lemon arancini ball, king prawn and Prosecco cream **F, CR, SU, G, D, E**

## SMOKED TOMATO & COCONUT RISOTTO

Spiced tofu, lemongrass and avocado puree **SU**

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## CHOCOLATE & MINT MOUSSE

Raspberry sorbet **D, E, SO**

## PASSIONFRUIT, VANILLA CRÈME BRULÉE

Fresh fruit, shortbread biscuit **G, E, D**

## RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE

Raspberry coulis, clotted cream **G, D, E, N**

## FRESH FRUIT PLATE

Fruit sorbet

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## CHEESE & BISCUITS MIRROR

Selection of cheeses, celery, grapes, biscuits, walnuts, onion chutney **N, G, D, CE**

\*Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

**D** Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery  
**N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin  
**GF** Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)