



New Year's Eve MENU

CREAM OF CARROT & CORIANDER SOUP

Ginger Yoghurt, Carrot Crisp **G,D,E**

DUCK LIVER PATE

Toasted Sourdough Bread, Plum Chutney **SU,G,D**

TASTE OF THE SEA

Crab Mayonnaise, Prawns, Marie Rose,
Pickled Mussels, Smoked Salmon, Lemon Mayonnaise **CR,E,C,M,F,SU,MO**

MUSHROOM & TRUFFLE BRUSCHETTA

Garlic Cream, Crispy Leeks **D,G,E,SU**

...

POACHED LEMON SOLE

Sauteed Samphire, Lobster Bisque **F,D,SU**

PROSECCO SORBET

Lime Jelly

...

ROAST SIRLOIN OF BEEF

Featherblade Beef Croquet, Bone Marrow & Thyme Jus **E,G,D,SU**

ROAST DUCK BREAST

Burnt Apple Puree, Bok Choy, Orange And Cointreau Jus, Caramelised Plums **SU,D,G**

PAN FRIED CORN FED CHICKEN SUPREME

Chicken Croquette, Wild Mushroom, Dijon Mustard Sauce **M,G,D,E**

OVEN-ROASTED SALMON

Crayfish, Saffron Potatoes, Bouillabaisse Sauce **F,CR,SU,G,D,E**

ROAST BEETROOT WELLINGTON **V**

Roast Carrot Puree, Caramelised Onion Jus **SO,N,G**

...

MIXED BERRY PAVLOVA

Chantilly Cream **SU,E,D**

LEMON POSSET

Prosecco Jelly, Shortbread Biscuit **G,E,D**

MILLIONAIRE CHEESECAKE

Clotted Cream **G,D,E,N**

FRESH FRUIT PLATE

Lemon Sorbet

...

CHEESE & BISCUITS

Selection Of Cheeses, Celery, Grapes, Biscuits, Walnuts, Onion Chutney **C,D,N,G,E,SO**

*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)