

# New Year's Eve Gala Ball Dinner Menu

## Canapés

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Chef's choice on arrival

## Starters

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### Vegetable Mulligatawny Soup (GF)(VGA)

*Pearl barley, honey sweetened yoghurt*

### Pork, Duck, Chicken, Prune & Pistachio Terrine (GF)

*Red pepper aioli, pickled vegetables, soft-boiled hen's egg*

### The Ultimate Prawn Cocktail (GFA)

*Poached king tiger, cold water & Argentinian red prawns, mango, avocado, citrus scented cocktail sauce, cucumber ribbons, deep-fried filo wrapped Nobashi prawns*

## Sorbet

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Sorbet Kir Royale (VG)(GF)

## Mains

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### Roasted Tournedos Beef Rossini (*cooked medium*) (GFA)

*Brioche croute with Ardennes pate, topped with a mushroom duxcel, herb roasted baby potatoes, Madeira jus, French beans, shallots*

### Fillet of Hake (GF)

*Crushed baby potatoes, artichoke hearts, petit pois, grilled courgette, crab bisque*

### Spinach, Wild Mushroom & Gruyere Pithivier Tart (V)(VGA)

*Herb roasted baby potatoes, savoy cabbage, mushroom broth*

## Desserts

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### Hot Chocolate Fondant

*Compressed rhubarb, rhubarb & custard ice cream, tuille biscuit*

### Boxford Farms Braeburn Apple Warm Tart Tatin

*Clotted cream ice cream, caramel sauce*

### East Anglian Cheese Plate (GFA)

*Miller's Damsel crackers, pear & grape chutney, celery, grapes, walnuts*

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements